SPECIAL COLLECTOR'S ISSUE

bake FROM SCRATCH®

french BAKING

83 Recipes with **French Flair**

Pâtisserie at Home

Must-Visit **French Bakeries** Across the U.S.

The Best Thing Since Sliced **Brioche**

#thebakefeed

BAKE FROM SCRATCH SPECIAL ISSUE

$12.99US $15.99CAN

14>

7 25274 01695 2

DISPLAY UNTIL AUGUST 16, 2021

The Ultimate **Strawberry Cake:**

Le Fraisier

p. 26

bake FROM SCRATCH™

Announcing our 2021

BAKING RETREATS

SAVE THE DATE!

It's time to take an adventure the *Bake from Scratch* way.

Our 2021 baking retreats will satisfy the wanderlust cravings of the most intrepid bakers. You'll learn top tips for baking beautiful Bundt cakes in Minneapolis, Minnesota, the hometown of Nordic Ware; brush up on the basics of British baking in London; and master French holiday classics in Paris.

A DELICIOUS PREVIEW OF OUR RETREATS

BIRMINGHAM, ALABAMA
SOUTHERN-INSPIRED BAKING IN *BAKE FROM SCRATCH'S* HOMETOWN
AUGUST 11–14, 2021

LONDON AND LANCASHIRE, ENGLAND
BRITISH BAKING
SEPTEMBER 17-24, 2021

MINNEAPOLIS, MINNESOTA
BUNDT CAKE BAKING
OCTOBER 20–24, 2021

PARIS, FRANCE
FRENCH HOLIDAY BAKING
DECEMBER 3–7 and DECEMBER 7–11, 2021

IRELAND
IRISH BAKING
Spring 2022

All you need to do is pack your bags—the aprons will be waiting for you.

For all of the delicious details on these retreats and to register, go to *bakefromscratch.com/baking-retreats*, and to stay up to date on all our baking retreat announcements, sign up for our newsletter, PreHeat!

bake
FROM SCRATCH®

table of contents

11 GÂTEAUX

From a *le fraisier* cake with dreamy Whipped Cream Cheese to a southern Rhône valley favorite—the Beaumes-de-Venise Cake studded with wine-soaked apricots—these all-star cakes are forever French and infinitely chic

33 FRENCH TWISTS

Legendary French flavors get imaginative revamps, from gâteau Basque-inspired cookies to decadent Lillet-infused strawberry brownies

53 PÂTISSERIE

Master the art of French pastry at home, from achieving the seemingly thousands of layers of the mille-feuille to creating bakery-style macarons that are speckled with vanilla bean seeds and filled with smooth buttercream

79 BOULANGERIE

Cut and shape ultra-impressive *pain d'épi* with just a few simple snips of your kitchen shears and take tender brioche to the next level with a sweet and sticky strawberry filling in our ode to bread baking the French way

95 FRENCH CONNECTION

You don't have to cross oceans to get the genuine flavors of France. We've found the finest, most authentic French bakeries across the United States.

101 PAGES OF PÂTISSERIE

We crack open five of our favorite French cookbooks and explore sweet recipes by David Lebovitz, Mimi Thorisson, and more

HERBED PAIN D'ÉPI

This pain d'épi receives rich texture and taste from Platinum® Instant Sourdough Yeast from Red Star® without the need for a homemade starter.

Makes 2 loaves

1¼ cups (300 grams) warm water (110°F/43°C to 115°F/46°C), divided
1 (0.63-ounce) package (18 grams) Platinum Instant Sourdough Yeast
4 cups (508 grams) bread flour, divided
2¾ teaspoons (8.25 grams) kosher salt
1 teaspoon (2 grams) garlic powder
1 teaspoon chopped fresh rosemary
1 teaspoon chopped fresh sage
1 teaspoon chopped fresh thyme
½ teaspoon (1 gram) ground black pepper
1½ cups (360 grams) boiling water
Herbed olive oil, to serve

1. In the bowl of a stand mixer fitted with the paddle attachment, whisk together ¾ cup (180 grams) warm water and instant sourdough yeast by hand until dissolved. Add 1⅓ cups (169 grams) flour, and beat at low speed until combined, about 30 seconds. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.

2. Add salt, garlic powder, rosemary, sage, thyme, black pepper, remaining 2⅔ cups (339 grams) flour, and remaining ½ cup (120 grams) warm water to yeast mixture, and beat at low speed until dough comes together, about 30 seconds. Switch to the dough hook attachment. Beat at low speed for 2 minutes. (Dough will appear rough rather than smooth at this point.)

3. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let stand in a warm, draft-free place (75°F/24°C) until smooth and elastic, 1½ hours, turning every 30 minutes. (To complete a turn, grab underside of dough, stretch it up, and fold it to center of dough. Do this four times around bowl.)

4. Turn out dough onto a very lightly floured surface, and divide in half. Gently pat one half into a 9x4-inch rectangle; fold one short side over center third, pinching to seal. Fold remaining third over folded portion, pinching to seal. Turn dough over so it is seam side down. Cover and let stand for 20 minutes. Repeat with remaining half of dough.

5. Line a rimmed baking sheet with parchment paper, letting excess extend slightly over sides of pan. Dust heavily with flour.

6. Gently pat each baguette into an 8x6-inch rectangle, one long side closest to you. Fold top third of dough to center, pressing to seal. Fold bottom third over folded portion, pressing to seal. Fold dough in half lengthwise so long edges meet. Using the heel of your hand, firmly press edges to seal. Roll into a 15- to 16-inch log of even thickness, tapering ends slightly. (Logs will shrink afterward.)

7. Place 1 log on prepared pan, seam side down, nestling it against one long side of pan. Pull up and fold parchment to create a wall on opposite side of log. Nestle remaining log on other side of parchment wall, seam side down. Repeat pulling and folding process with parchment to form a wall on opposite side of second log, and weigh down with a kitchen towel to prevent parchment from sliding. Cover and let rise in a warm, draft-free place (75°F/24°C) until slightly puffed, 45 to 50 minutes. (Alternatively, cover and refrigerate for 8 hours or overnight. Let rise in a warm, draft-free place (75°F/24°C) until slightly puffed, 45 to 50 minutes. Shape and bake as directed.)

8. Place a large cast-iron skillet on bottom rack of oven and a rimmed baking sheet on center rack. Preheat oven to 475°F (250°C).

9. Carefully transfer dough logs to a sheet of parchment paper; thoroughly dust tops with flour. Using kitchen scissors, make a quick, clean 45-degree cut about 1½ inches from end of 1 log, cutting about three-fourths of the way through. (Be careful not to cut all the way through dough.) Gently turn dough piece to one side. Make a second cut 1½ inches from first, and gently turn dough piece to opposite side. Repeat until you reach end of log, creating a wheat stalk shape. Repeat procedure with remaining log.

10. Remove preheated pan from oven. Carefully place parchment with dough on pan, and return to oven. Carefully pour 1½ cups (360 grams) boiling water into preheated skillet. (This will create a lot of steam, so wear oven mitts.) Immediately close oven door.

11. Bake until golden brown and an instant-read thermometer inserted in center registers 205°F (96°C), about 15 minutes. Let cool on pan on a wire rack. Serve with herbed olive oil.

Enjoy Life's
Made-From-Scratch
Moments

better baking made easy

GET INSPIRED! VISIT REDSTARYEAST.COM FOR MORE GREAT RECIPES!

Life's best occasions are made from scratch, combining good friends and good food. Get a head start on enjoying both with Platinum® Instant Sourdough Yeast by Red Star®. It's a baking breakthrough. It starts with Platinum Superior Baking Yeast with natural dough strengtheners for better oven spring and finished volume. Then, Red Star adds real sourdough culture to create authentic sourdough flavor in any recipe. That means no fussing with a finicky sourdough starter, leaving you more time to savor summer's made-from-scratch moments.

RED STAR®

PLATINUM® YEAST FROM RED STAR®

#PlatinumMoments

PHOTO BY STEPHEN DEVRIES

bake
FROM SCRATCH®

EDITORIAL

EDITOR-IN-CHIEF Brian Hart Hoffman

MANAGING EDITOR Kyle Grace Mills
BAKING AND PASTRY EDITOR Tricia Manzanero
ASSISTANT EDITOR Sandi Shriver
EDITORIAL ASSISTANTS Alex Kolar, Hannah Pellicer
SENIOR COPY EDITOR Rhonda Lee Lother
COPY EDITOR Meg Lundberg

CREATIVE DIRECTOR/PHOTOGRAPHY
Mac Jamieson
SENIOR PHOTOGRAPHER
John O'Hagan
PHOTOGRAPHERS
Jim Bathie, Stephanie Welbourne Steele
CONTRIBUTING PHOTOGRAPHERS
Stephen DeVries, Joann Pai

SENIOR DIGITAL IMAGING SPECIALIST
Delisa McDaniel
DIGITAL IMAGING SPECIALIST Clark Densmore

GROUP CREATIVE DIRECTOR
Deanna Rippy Gardner

SENIOR STYLIST Sidney Bragiel
STYLISTS
Courtni Bodiford, Lucy Finney, Mary Beth Jones, Lily Simpson, Melissa Sturdivant Smith, Dorothy Walton

TEST KITCHEN DIRECTOR Laura Crandall
FOOD STYLISTS/RECIPE DEVELOPERS
Becca Cummins, Kathleen Kanen, Leah Rasbury, Megan Lankford, Vanessa Rocchio, Izzie Turner
CONTRIBUTING FOOD STYLISTS/RECIPE DEVELOPERS
Clotilde Dusoulier, Camille Fourmont, Kendall Smith Franchini, David Lebovitz, Marjorie Taylor, Mimi Thorisson
TEST KITCHEN ASSISTANT
Leah Perez

DIGITAL MEDIA

MARKETING DIRECTOR Kristy Harrison
MARKETING COORDINATOR Hannah Crowe
SENIOR ONLINE EDITOR Courtney duQuesnay
DIGITAL DESIGNER Stephanie Lambert
DIGITAL EDITOR Stephanie Welbourne Steele

ADMINISTRATIVE

HUMAN RESOURCES DIRECTOR
Judy Brown Lazenby
IT DIRECTOR Matthew Scott Holt
DEALER PROGRAM MANAGER Janice Ritter
ADMINISTRATIVE ASSISTANT/EDITORIAL Alex Kolar

INTEGRATED MARKETING SOLUTIONS

VICE PRESIDENT, ADVERTISING
Katie Guasco [AL, AR, LA, MS, TX]
REGIONAL ADVERTISING DIRECTORS
Mary-Evelyn Dalton [DC, KY, MD, NY, VA, WV]
Kathy Gross [FL, GA, NC, NY, SC, TN]
Kevin Masse [CA, CT, MA, ME, NH, NY, OR, RI, VT]
ACCOUNT MANAGER
Christy Chachere Lohmann [AL, AR, LA, MS, TX]
DIRECT RESPONSE Hagan Media/Katie Hagan

MARKETING MANAGER Lindsay Jones Edmonds
ADVERTISING PRODUCTION REPRESENTATIVE
Kimberly Lewis
GRAPHIC DESIGNER Kile Pointer

For assistance with advertising, please call (888) 411-8995.

hm
hoffmanmedia

CHAIRMAN OF THE BOARD/CEO Phyllis Hoffman DePiano
PRESIDENT/COO Eric W. Hoffman
PRESIDENT/CCO Brian Hart Hoffman

EVP/CFO Tim Moore
EVP/OPERATIONS & MANUFACTURING
Greg Baugh
VP/DIGITAL MEDIA Jon Adamson

VP/CULINARY & CUSTOM CONTENT
Brooke Michael Bell
VP/SHELTER CONTENT Cindy Smith Cooper
VP/ADVERTISING Katie Guasco

EDITORIAL & ADVERTISING OFFICE
1900 International Park Drive, Suite 50
Birmingham, AL 35243
Phone: (205) 995-8860

SUBSCRIPTION CUSTOMER SERVICE
Bake from Scratch
P.O. Box 6201, Harlan, IA 51593
Manage My Subscription: *hoffmanmedia.com/ecare*
Phone: (888) 647-7304

bakefromscratch@hoffmanmedia.com

Bake from Scratch French Baking is published by Hoffman Media, LLC, 1900 International Park Drive, Suite 50, Birmingham, AL 35243.

The cover and contents are fully protected by copyright and cannot be reproduced in any manner without prior written permission. All rights reserved in all countries.
©2021 Hoffman Media, LLC. Printed in the USA.

FIFTH ANNIVERSARY COOKBOOK

bake FROM SCRATCH®

ARTISAN RECIPES FOR THE HOME BAKER

Welcome to the wonderful world of artisan baking. This is the beginning of another adventure in dough and batter, butter and flour. After five inspiring years of innovative recipes, travel, and the celebration of bakers and cultures worldwide, we bring you this collection of more than 650 recipes, commemorating the fifth year of *Bake from Scratch* magazine. Showcasing fresh, seasonal ingredients and celebrating tradition and history, this edition offers something for everyone. Featuring step-by-step tutorials, tried-and-tested recipes, and stunning photography, this cookbook will have you mastering yeasted breads, layer cakes, cookies, and so much more. So, dust your surfaces with flour and preheat your ovens, bakers. Let the baking begin!

ORDER VOLUME FIVE TODAY!

Strawberry Almond Poppy Seed Cake

Hot Chocolate Marshmallow Cake

Cranberry Cheesecake Cookies

INCLUDES ALL **2020** MAGAZINE RECIPES

3 EASY WAYS TO ORDER

Hoffman Media Store, P.O. Box 8510, Big Sandy, TX 75755

800-361-8059

BAKEFROMSCRATCH.COM/BFS5

SHOP OUR ENTIRE *BAKE FROM SCRATCH* COLLECTION AT ***BAKEFROMSCRATCH.COM/SHOP.***

83PBF21

EXPERTLY TESTED RECIPES FEATURING PREMIUM INGREDIENTS

OFFICIAL PARTNER

bake FROM SCRATCH

TEST KITCHEN

All recipes in each issue pass through the hands of the *Bake from Scratch* test kitchen. Each is flavorful and distinctive and developed with your unique tastes in mind.

The below products are partners of *Bake from Scratch* magazine and used exclusively in all of our recipes.

HEILALA VANILLA

Bob's Red Mill

RED STAR

G&H

MY LOVE FOR FRANCE—THE PASTRIES, THE BREADS, THE CULTURE—GOES BACK ALMOST AS FAR AS MY LOVE FOR BAKING.

The *Bake from Scratch* team has been to France many times over, constantly mining the land of pâtisserie, gâteaux, and boulangerie for sweet inspiration. This well never runs dry, so here we are again for a deeper dive into cake, custard, and crème.

This issue is stacked with both classic and revamped recipes signature to the French. From our assortment of gâteaux, the fantastic style of French cake, to a collection of boulangerie recipes, each chapter highlights a different cornerstone of French baking. And we have a special section, French Twists, that offers sensational spins on iconic recipes. We're also rounding up our top French bakeries in the United States, with stops in Denver, Colorado; Detroit, Michigan; and Miami, Florida. Plus, we're sharing five recipes from our five favorite French cookbooks, from the tome of Beaune-based cooking school The Cook's Atelier to David Lebovitz's instant classic *My Paris Kitchen*.

As you bake your way through this issue, dream of France—the cases of macarons, the woven baskets of freshly baked baguettes, the palmiers waiting to be enjoyed with café crème—and bring a taste of this fabulous baking culture to your own kitchen.

Happy baking!

Brian

Brian Hart Hoffman
Editor-in-Chief

WANT TO BAKE IN PARIS WITH BRIAN?
Join *Bake from Scratch* at one of our French Holiday Baking Retreats, December 3–7 and December 7–11! For all of the delicious details on this retreat and to register, go to *bakefromscratch.com/baking-retreats*.

Visit *bakefromscratch.com* and follow us for daily baking inspiration.

Bake from Scratch | The Crumb | @thebakefeed

BAKING IS BETTER WITH BOB'S

Bob's Red Mill®

To Your Good Health®

AN EMPLOYEE-OWNED COMPANY

Whether you're mastering delicate French macarons or mixing up a batch of your favorite chocolate chip cookies, our incredible selection of baking flours is here to help! Explore organic, gluten free, paleo and whole grain options, and create something delicious today.

PHOTO BY STEPHEN DEVRIES

gâteaux

From the naturally yeast-leavened Vanilla Savarin piled with lightly sweetened whipped cream and fresh-cut strawberries to a meringue-based hazelnut dacquoise, these French cakes have a certain *je ne sais quoi* that will be the talk of any soirée

CHERRY CLAFOUTIS

Makes 6 to 8 servings

Years ago, when this recipe was first made, the cherry pits were left in the dish, giving it an almond-like flavor when baked. For our take, we replaced the pits with almond extract.

1½ cups (360 grams) heavy whipping cream
½ cup (63 grams) all-purpose flour
⅓ cup (67 grams) plus 2 tablespoons (24 grams) granulated sugar, divided
3 large eggs (150 grams)
2 teaspoons (8 grams) vanilla extract
¾ teaspoon (2.25 grams) kosher salt
¼ teaspoon (1 gram) almond extract
3 cups (339 grams) pitted fresh cherries
Garnish: confectioners' sugar

1. Preheat oven to 350°F (180°C). Lightly spray a 7-cup baking dish with cooking spray.
2. In a large bowl, whisk together cream, flour, ⅓ cup (67 grams) granulated sugar, eggs, vanilla, salt, and almond extract. Let stand for 10 minutes.
3. In prepared pan, pour batter to a depth of ¼ inch. (Set aside remaining batter.)
4. Bake for 10 minutes.
5. Meanwhile, in a medium bowl, toss together cherries and remaining 2 tablespoons (24 grams) granulated sugar. Remove baked custard from oven, and place cherries on top. Stir remaining batter, and pour over cherries. (See Note.)
6. Bake until soft and set in center, about 30 minutes. Let cool for 20 minutes. Serve warm or cold. Garnish with confectioners' sugar, if desired.

Note: *You don't want to whisk the batter, because this forms bubbles on top of the custard when baking.*

Photo by Stephen DeVries

FRENCH APPLE CAKE

Makes 1 (9-inch) cake

Layer upon layer of apple slices meld with a custardy cake batter spiked with dark rum in this dessert inspired by the classic Normandy apple cake.

7 cups (714 grams) ¼-inch-sliced Honeycrisp apples
5 cups (520 grams) ¼-inch-sliced Pink Lady apples
16 tablespoons (192 grams) granulated sugar, divided
4½ teaspoons (22.5 grams) dark rum, divided
1 teaspoon (5 grams) fresh lemon juice
3 large eggs (150 grams), room temperature
1½ teaspoons (6 grams) vanilla extract
1 cup (125 grams) all-purpose flour
1½ teaspoons (7.5 grams) baking powder
1 teaspoon (3 grams) kosher salt
¾ cup (170 grams) unsalted butter, melted and cooled
1 tablespoon (14 grams) sparkling sugar
Confectioners' sugar, for dusting (optional)
Crème fraîche, to serve

1. Preheat oven to 400°F (200°C). Line 2 rimmed baking sheets with parchment paper.
2. In a large bowl, toss together apple slices, 2 tablespoons (24 grams) granulated sugar, 3 teaspoons (15 grams) rum, and lemon juice. Let stand for 15 minutes. Place on prepared baking sheets.
3. Bake until apples have softened and released significant moisture, 20 to 30 minutes, stirring halfway through baking. (Apples will be slightly reduced in size but should retain their shape.) Let cool on pans for 20 minutes. Reduce oven temperature to 350°F (180°C).
4. Butter a 9-inch round copper cake pan*. Line bottom of pan with parchment paper; flour sides of pan.
5. In another large bowl, whisk eggs until pale and foamy, about 2 minutes. Add vanilla, remaining 14 tablespoons (168 grams) granulated sugar, and remaining 1½ teaspoons (7.5 grams) rum; whisk until well combined.
6. In a medium bowl, whisk together flour, baking powder, and salt. Gradually add flour mixture to egg mixture alternately with melted butter, beginning and ending with flour mixture, whisking just until combined after each addition.
7. Reserve 14 apple slices; using a large silicone spatula, fold remaining apple slices into batter. Using a small offset spatula, spread batter in prepared pan, pressing down to distribute batter between apples and into edges of pan; smooth into an even layer. Arrange reserved 14 apple slices on top as desired; sprinkle with sparkling sugar.
8. Bake until golden brown and set, 1 to 1½ hours, covering with foil after 50 minutes of baking to prevent excess browning. Let cool completely in pan. Run a thin silicone or nylon offset spatula around edges of pan to loosen. Serve cake from pan using a nylon or silicone cake server, or transfer to desired serving plate. Dust with confectioners' sugar (if using). Serve with crème fraîche.

**This recipe can also be made in a light-colored 9-inch springform pan. If using a springform pan, bake for 1 hour.*

PRO TIP
When removing your baked goods from copper pans, use silicone spatulas or wooden spoons. Using sharp metal utensils will scratch through the tin lining and into your lovely copper.

REINE DE SABA CAKE WITH GRAND MARNIER WHIPPED CREAM

Makes 1 (8½- or 9-inch*) cake

One of Julia Child's favorite desserts, this cake has a biblical namesake, the Queen of Sheba, but is often called "fallen soufflé cake." We infused ours with espresso powder and topped it with clouds of Grand Marnier Whipped Cream.

- **⅓ cup (80 grams) heavy whipping cream**
- **2½ teaspoons (5 grams) instant espresso powder**
- **8 ounces (226 grams) 70% cacao bittersweet chocolate, chopped (about 1⅓ cups)**
- **1 cup (227 grams) unsalted butter, cubed and softened**
- **1 tablespoon (3 grams) orange zest**
- **1 teaspoon (3 grams) kosher salt**
- **¼ teaspoon (1 gram) almond extract**
- **1¼ cups (250 grams) plus 2 tablespoons (24 grams) granulated sugar, divided**
- **6 large eggs (300 grams), separated and room temperature**
- **½ cup (48 grams) very finely ground almond flour**
- **⅓ cup (42 grams) all-purpose flour**
- **¼ cup (21 grams) Dutch process cocoa powder (see PRO TIPS)**
- **¼ teaspoon cream of tartar**
- **Grand Marnier Whipped Cream (recipe follows)**
- **Garnish: toasted sliced almonds, bittersweet chocolate shavings (see Note)**

1. Preheat oven to 350°F (180°C). Butter an 8½-inch round copper cake pan*. Line bottom of pan with parchment paper; flour sides of pan.
2. In the top of a double boiler, stir together cream and espresso powder until mostly dissolved. Add chopped chocolate and butter; cook over simmering water, stirring frequently, until melted and smooth, 8 to 12 minutes. Remove from heat; whisk in orange zest, salt, and almond extract.
3. In a large bowl, whisk together 1¼ cups (250 grams) sugar and egg yolks until pale and well combined, 1 to 2 minutes. Gradually whisk in chocolate mixture; scrape sides of bowl.
4. In a medium bowl, whisk together flours and cocoa. Sift flour mixture over chocolate mixture; fold just until combined. (Mixture will be thick.)
5. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites and cream of tartar at high speed until soft peaks form, 1 to 2 minutes. Gradually add remaining 2 tablespoons (24 grams) sugar, beating until stiff peaks form, 6 to 8 minutes. Fold egg white mixture into chocolate mixture in four additions until well combined. Gently spoon batter into prepared pan; using a small silicone or nylon offset spatula, spread into an even layer.
6. Bake until risen and a wooden pick inserted about 2½ inches from edge comes out with just a few moist crumbs, 35 to 45 minutes. (A wooden pick inserted in center will come out wet.) Let cool completely in pan. Run a thin nylon offset spatula around edges of pan to loosen.
7. Using a large offset spatula, spread Grand Marnier Whipped Cream on top of cake, leaving a ½-inch border and swirling as desired. Garnish with almonds and chocolate shavings, if desired. Serve using a nylon or silicone cake server.

**This recipe can also be made in a light-colored 9-inch springform pan.*

Note: *To create chocolate shavings, briefly microwave chocolate bar in 5-second intervals. Use a Y-shaped vegetable peeler to create shavings.*

PRO TIPS
Dutch process cocoa powder can look and act differently in baked goods compared to other cocoa varieties. Pay close attention to labels to ensure you pick up the right one.

When removing your baked goods from copper pans, use silicone spatulas or wooden spoons. Using sharp metal utensils will scratch through the tin lining and into your lovely copper.

Grand Marnier Whipped Cream

Makes about 5 cups

- **2½ cups (600 grams) cold heavy whipping cream**
- **2½ tablespoons (30 grams) granulated sugar**
- **2½ tablespoons (37.5 grams) Grand Marnier**

1. In the bowl of a stand mixer fitted with the whisk attachment, beat all ingredients at high speed until medium peaks form. Cover and refrigerate until ready to use.

HAZELNUT MOCHA DACQUOISE

Makes 1 (10x3-inch) cake

To eat a slice of dacquoise is to go on an adventure in texture. This hazelnut and coffee triumph has alternating layers of crispy hazelnut meringue, silky espresso buttercream, and fudgy ganache.

Meringue (recipe follows)
Ganache Filling (recipe follows)
Espresso French Buttercream (recipe follows)
Ganache Glaze (recipe follows)
Garnish: sliced toasted almonds, chopped toasted hazelnuts

1. Gently peel Meringue off parchment paper. Using a serrated knife, trim edges so they are even and each rectangle is the same size. (Try not to press down on Meringue while trimming edges. If it breaks, you can piece it back together.) Cut a cake round to the size of the Meringue rectangles, and place one Meringue on top.
2. Spoon Ganache Filling into a pastry bag fitted with a ½-inch round piping tip. Pipe a ½-inch-thick layer of filling on top of Meringue. Gently press a second layer of Meringue on top. Place roughly half of Espresso French Buttercream (1½ cups) in a pastry bag fitted with a ½-inch round piping tip. Pipe a layer of buttercream onto Meringue. Top buttercream with remaining layer of Meringue, top down so flat side is facing up. Use remaining Espresso French Buttercream to fill in any gaps, and cover cake with a thin layer of buttercream, making it as smooth as possible. Refrigerate for at least 1 hour.
3. Place chilled cake on a wire rack set over a rimmed baking sheet lined with plastic wrap. Pour warm Ganache Glaze over cake, letting it cover top and sides of cake. Using a large offset spatula, level off top of cake in one swipe. (Do not try to do it more than once or in short strokes—it will leave streaks in the final product. If some of the buttercream is peaking through on the sides, you can smooth it with an offset spatula, but don't worry about it too much since the sides will be decorated.) Decorate sides of cake with almonds and hazelnuts, if desired. Refrigerate in an airtight container for up to 2 days.

Meringue

Makes 3 (10x3-inch) meringues

- ¾ cup plus 1 tablespoon (78 grams) almond flour
- ¾ cup (72 grams) hazelnut flour
- 1½ cups (180 grams) confectioners' sugar
- ⅛ teaspoon kosher salt
- 6 large egg whites (180 grams)
- ⅓ cup (67 grams) granulated sugar
- 1 teaspoon (4 grams) vanilla extract

1. Preheat oven to 225°F (107°C). Line an 18x13-inch baking sheet with parchment paper. Draw 3 (10x3-inch) rectangles at least 3 inches apart on parchment; turn parchment over, and spray with cooking spray.
2. In a medium bowl, combine flours. Add confectioners' sugar and salt, stirring until well combined. Sift.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium speed until soft peaks form, about 4 minutes. With mixer running, add granulated sugar in three additions, beating well after each addition, about 15 seconds. Increase mixer speed to high, and beat until meringue turns shiny, about 1 minute. Add vanilla, and beat until glossy medium-stiff peaks form, 1 to 2 minutes.
4. Place meringue in a large bowl; quickly and gently fold in flour mixture. Gently place meringue in a pastry bag fitted with a ½-inch round piping tip. Pipe meringue onto drawn rectangles on prepared pan, filling completely.
5. Bake until meringue is firm to the touch, 2 to 2½ hours. Turn oven off, and let meringue stand in oven with door closed for at least 6 hours or overnight.

Ganache Filling

Makes about ¾ cup

- ⅔ cup (113 grams) chopped bittersweet chocolate
- ½ cup (120 grams) heavy whipping cream
- ½ teaspoon (1 gram) instant espresso powder

1. In a medium heatproof bowl, place chocolate.
2. In a small saucepan, heat cream over medium heat, stirring frequently, just until steaming. (Do not boil.) Whisk in espresso powder. Pour hot cream mixture over chocolate; let stand for 1 minute. Using a silicone spatula, slowly stir small circles in center of bowl until cream mixture and chocolate come together and mixture is shiny and smooth. Let cool completely. Store in an airtight container up to overnight.

Espresso French Buttercream

Makes 3 cups

- ¾ cup (150 grams) granulated sugar
- ¼ cup (60 grams) water
- 2 large eggs (100 grams), room temperature
- 2 large egg yolks (37 grams), room temperature
- 1½ cups (340 grams) unsalted butter, softened
- 1 tablespoon (6 grams) instant espresso powder
- 1 teaspoon (6 grams) vanilla bean paste
- ¼ teaspoon kosher salt

1. In a small saucepan, bring sugar and ¼ cup (60 grams) water to a boil over high heat. (Do not stir.) Cook until an instant-read thermometer registers 240°F (116°C).
2. Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat eggs and egg yolks at medium-high speed until pale and light, 4 to 5 minutes. Reduce mixer speed to medium-low. Pour hot sugar syrup into egg mixture in a slow, steady stream, being careful not to hit sides of bowl or whisk attachment. Increase mixer speed to high, and beat until bottom of bowl feels cool to the touch, 4 to 5 minutes. Add butter, 1 tablespoon (14 grams) at a time, beating until combined after each addition. (It will look broken, but keep beating and it will come back together.) Add espresso powder, vanilla bean paste, and salt, beating until well combined. Use immediately.

Ganache Glaze

Makes about 2 cups

2 cups (340 grams) chopped bittersweet chocolate
1½ cups (360 grams) heavy whipping cream

1. In a medium heatproof bowl, place chocolate.
2. In a small saucepan, heat cream over medium heat, stirring frequently, just until steaming. (Do not boil.) Pour hot cream over chocolate; let stand for 1 minute. Using a silicone spatula, slowly stir small circles in center of bowl until cream and chocolate come together and mixture is shiny and smooth. Let cool slightly.

VANILLA SAVARIN

Makes 1 (10-cup) Bundt cake

This Old-World French dessert is a delicious fusion of buttery cake and yeasted bread. Though it's traditionally soaked in orange liqueur, we soaked our cake in a blend of vanilla syrup and spiced rum and piled the center high with Spiced Vanilla Chantilly Crème for an island twist.

- ¼ cup (50 grams) granulated sugar
- 1 vanilla bean, split lengthwise, seeds scraped and reserved
- 2⅔ cups (333 grams) all-purpose flour
- 1 tablespoon (9 grams) instant yeast
- 4 large eggs (200 grams), room temperature
- ¼ cup (60 grams) warm whole milk (105°F/41°C to 110°F/43°C)
- 1½ teaspoons (6 grams) vanilla extract
- 1 teaspoon (3 grams) kosher salt
- ¾ cup (170 grams) unsalted butter, room temperature (see Note)
- Vanilla Rum Syrup (recipe follows)
- Spiced Vanilla Chantilly Crème (recipe follows)
- Garnish: sliced fresh strawberries

1. In a spice grinder or the work bowl of a small food processor, place sugar and reserved vanilla bean seeds; pulse until combined. Transfer vanilla sugar to a medium bowl; add flour and yeast, stirring until combined.
2. In the bowl of a stand mixer, whisk together eggs, warm milk, vanilla extract, and salt by hand. Using the paddle attachment, gradually add flour mixture, beating at medium speed until a thick, sticky batter forms, about 1 minute. Gradually add butter, beating until combined. Increase mixer speed to high, and beat until dough is smooth and elastic and pulls away from sides of bowl but not bottom, about 4 minutes. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
3. Brush a 10-cup Bundt pan* with melted butter. Gently punch down dough, and place in prepared pan. Using floured hands, press dough until it is even and fills ridges of pan. (Dough will feel very thick and sticky.) Tap pan on counter several times to release air bubbles. Cover and let rise until pan is three-fourths full, about 30 minutes.
4. Preheat oven to 350°F (180°C).
5. Bake until golden and an instant-read thermometer inserted near center registers 190°F (88°C), about 25 minutes. Let cool in pan for 10 minutes. Trim cake to level, if necessary. Invert cake onto a wire rack. Pour half of Vanilla Rum Syrup into pan, and place cake back in pan. Pour remaining Vanilla Rum Syrup over cake; let stand for 5 minutes. Invert cake onto a rimmed dish, letting excess syrup drain. Transfer cake to a serving dish. Pipe Spiced Vanilla Chantilly Crème into center of cake. Garnish with strawberries, if desired.

**We used Nordic Ware Heritage Bundt Pan.*

Note: *It is important for the butter to be room temperature, not just softened, so it can be incorporated into the dough faster. If you need to get your butter to room temperature quickly, microwave it in 5-second intervals until it reaches the proper consistency. Try not to melt it.*

Vanilla Rum Syrup

Makes about 2¾ cups

- 1 cup (200 grams) granulated sugar
- ½ cup (120 grams) water
- 1⅓ cups (400 grams) vanilla syrup
- ¼ cup plus 3 tablespoons (105 grams) spiced rum

1. In a small saucepan, bring sugar and ½ cup (120 grams) water to a boil over medium-high heat, stirring occasionally, until sugar dissolves. Remove from heat; stir in vanilla syrup and rum. Let cool slightly.

Spiced Vanilla Chantilly Crème

Makes about 3 cups

- 1½ cups (360 grams) cold heavy whipping cream
- 2 teaspoons (10 grams) spiced rum
- ½ vanilla bean, split lengthwise, seeds scraped and reserved
- ¼ cup plus 1 tablespoon (37 grams) confectioners' sugar

1. In the bowl of a stand mixer fitted with the paddle attachment, combine cold cream, rum, and reserved vanilla bean seeds. With mixer on high speed, gradually add confectioners' sugar, beating until stiff peaks form. Cover and refrigerate until ready to serve.

GÂTEAU BASQUE

Makes 1 (9-inch) cake

A flaky crust surrounds custard in this traditional dessert from the Basque region of France. The name means simply "Basque cake." In the Basque language, the cake is called Etxeko biskotxa *or "cake of the house."*

1 cup (227 grams) unsalted butter, softened
1¾ cups plus 2 tablespoons (374 grams) granulated sugar
3 large eggs (150 grams), divided
3 large egg yolks (56 grams)
3¾ cups (469 grams) all-purpose flour
1 tablespoon (15 grams) baking powder
1½ teaspoons (4.5 grams) kosher salt
Custard Filling (recipe follows)
1 tablespoon (15 grams) water
Garnish: confectioners' sugar

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add 2 eggs (100 grams) and egg yolks, beating until well combined.
2. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined.
3. Turn out dough, and shape into 2 disks. Wrap each disk in plastic wrap, and refrigerate until firm, at least 1 hour.
4. Spray a 9-inch springform pan with baking spray with flour.
5. On a lightly floured surface, roll half of dough into a 12-inch circle. Transfer to prepared pan, pressing into bottom and up sides. Refrigerate for at least 30 minutes.

6. Pour Custard Filling into prepared crust, and refrigerate for at least 30 minutes.

7. Roll remaining dough into a 12-inch circle. Place over filling, crimp edges, and trim excess dough. Refrigerate for at least 30 minutes.
8. Preheat oven to 400°F (200°C).
9. In a small bowl, whisk together 1 tablespoon (15 grams) water and remaining 1 egg (50 grams). Brush top of dough with egg wash.
10. Bake for 20 minutes. Reduce oven temperature to 350°F (180°C), and bake for 25 minutes more, covering with foil to prevent excess browning, if necessary. Garnish with confectioners' sugar, if desired, just before serving.

Custard Filling

Makes about 2 cups

2¼ cups (540 grams) whole milk
1 vanilla bean, split lengthwise, seeds scraped and reserved
½ cup (100 grams) granulated sugar
½ cup (64 grams) cornstarch
6 large egg yolks (112 grams)
2 large eggs (100 grams)
3 tablespoons (24 grams) all-purpose flour

1. In a medium saucepan, heat milk and reserved vanilla bean seeds over medium heat until steaming. (Do not boil.)
2. In a medium bowl, whisk together sugar, cornstarch, egg yolks, eggs, and flour. Whisk hot milk mixture into sugar mixture. Return mixture to saucepan, and cook over medium heat, whisking constantly, until bubbling and very thick, about 5 minutes.
3. Remove from heat. Transfer to a large bowl, and cover with a piece of plastic wrap, pressing wrap directly onto surface of custard to prevent a skin from forming. Let cool completely, about 1 hour.

Photo by Stephen DeVries

PRO TIP
When lining the bottom of the springform pan with parchment paper, it can be helpful to let the parchment extend past the edges of the bottom of the pan so that when you place the sides on top, the parchment can help fill any gaps you may have in your springform pan. It also makes it easier to remove from the bottom of the finished cake.

cover recipe

LE FRAISIER

Makes 1 (9-inch) cake

The name for this classic cake comes from fraise *(French for "strawberry"), and celebrates the sweetness of fresh, French strawberries. Our simplified take on the classic begins with a sponge cake (or génoise). Then it's split in half, doused with citrus-kissed simple syrup, and filled and frosted with an almond-scented Whipped Cream Cheese. Stunning yet effortless, this cake is the ultimate showstopper.*

5 large eggs (250 grams)
⅔ cup (133 grams) granulated sugar
1 teaspoon (4 grams) vanilla extract
½ teaspoon (2 grams) almond extract
¾ cup (94 grams) cake flour
6 tablespoons (48 grams) cornstarch
½ teaspoon (1.5 grams) kosher salt
¼ cup (57 grams) unsalted butter, melted
Orange Simple Syrup (recipe follows)
16 ounces (454 grams) small to medium fresh strawberries
Whipped Cream Cheese (recipe follows)
Garnish: fresh strawberries

1. Preheat oven to 350°F (180°C). Line bottom of a 9-inch springform pan with parchment paper. (Do not spray or butter pan.) (See PRO TIP.)
2. In the heatproof bowl of a stand mixer, whisk together eggs, sugar, and extracts. Place bowl over a saucepan of simmering water. Cook, whisking occasionally, until an instant-read thermometer registers 110°F (43°F).
3. Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until thick, tripled in volume, and ribbon consistency, about 3 minutes.
4. In a small bowl, sift together flour, cornstarch, and salt. Using a large balloon whisk, gently fold flour mixture into egg mixture in two additions just until combined. Remove 1 cup (75 grams) batter; whisk in melted butter until combined. Fold butter mixture into remaining batter in two additions just until combined. Pour into prepared pan, and gently tap sides of pan 1 to 2 times to remove surface bubbles.
5. Bake until golden and cake springs back when lightly pressed, 20 to 25 minutes. Let cool completely in pan.
6. Remove stems from half of strawberries; cut in half lengthwise. Place strawberries, cut side down, on paper towels to dry completely. Pat remaining strawberries dry with paper towels.
7. Using a thin knife or offset spatula, loosen cooled cake from sides of pan. Remove from pan, and wash and dry sides of springform pan. Reassemble cake pan, and line sides with parchment paper to form a collar, trimming to height of pan. (You can use more than one strip of parchment, if necessary.)
8. Cut cake in half horizontally. Place bottom half of cake in prepared pan cut side up. Brush with ¼ cup (65 grams) Orange Simple Syrup. Arrange halved strawberries, cut side out, around sides of pan, leaving gaps between strawberries. Evenly stand remaining strawberries, cut side down, on top of cake, trimming bottoms as necessary so all strawberries are the same height.
9. Reserve 2 cups (370 grams) Whipped Cream Cheese. Place remaining Whipped Cream Cheese in a large pastry bag; cut a ¼-inch opening in tip. Pipe between strawberries; using a small offset spatula, smooth flat. Brush remaining cake layer with remaining ¼ cup (65 grams) Orange Simple Syrup. Place, cut side down, on top of Whipped Cream Cheese. Lightly press to make sure cake and filling are level.
10. Spread ¼ cup (46 grams) reserved Whipped Cream Cheese in center of cake, leaving a 1½-inch border around edges. Place remaining Whipped Cream Cheese in a pastry bag fitted with a ⁹⁄₁₆-inch open star piping tip (Ateco #827). Pipe a border around outside edge of cake. Refrigerate for at least 4 hours or up to overnight.
11. Carefully remove sides of pan and parchment. Run a hot dry spatula around outside edge to smooth Whipped Cream Cheese, and garnish with strawberries, if desired. Serve immediately.

Orange Simple Syrup

Makes ½ cup

¼ cup (50 grams) granulated sugar
¼ cup (60 grams) water
2 tablespoons (30 grams) orange liqueur*

1. In a small saucepan over medium heat, stir sugar and ¼ cup (60 grams) water until sugar dissolves. Remove from heat, and stir in liqueur. Let cool to room temperature.

**We used Grand Marnier. Fresh orange juice can be substituted.*

Whipped Cream Cheese

Makes 6 cups

2 (8-ounces) packages (454 grams) cream cheese, softened
1 cup (200 grams) granulated sugar
2 cups (480 grams) cold heavy whipping cream
½ teaspoon (2 grams) vanilla extract
¼ teaspoon (1 gram) almond extract

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until smooth, about 1 minute. Add sugar, and beat at medium-low speed until smooth and well combined, stopping to scrape sides of bowl. Add cream, 2 tablespoons (30 grams) at a time, beating until combined after each addition. Add extracts, beating until combined. Thoroughly scrape down sides of the bowl. Slowly increase mixer speed to high, beating until stiff peaks form, 1 to 2 minutes. Use immediately.

BEAUMES-DE-VENISE CAKE WITH APRICOTS

Makes 1 (9-inch) cake

This cake is named after a French town in the Vaucluse and the sweet, fortified wine produced there. The recipe traditionally calls for Beaumes-de-Venise wine, but we love the taste of a Côtes du Rhône varietal. Any inexpensive Muscat or Sauternes will do as well.

- **1 cup (240 grams) Côtes du Rhône white wine**
- **1 cup (128 grams) chopped dried apricots**
- **½ cup (113 grams) unsalted butter, softened**
- **3 tablespoons (42 grams) extra-virgin olive oil, plus more for brushing**
- **¾ cup (150 grams) plus 1 tablespoon (12 grams) granulated sugar, divided**
- **1 teaspoon (1 gram) lemon zest**
- **1 teaspoon (1 gram) orange zest**
- **1 teaspoon (4 grams) vanilla extract**
- **2 large eggs (100 grams)**
- **1¾ cups (219 grams) all-purpose flour**
- **1 teaspoon (5 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **2 tablespoons (28 grams) unsalted butter, cubed**

1. In a small saucepan, heat wine over medium heat just until bubbles form around edges of pan. (Do not boil.) Add apricots, and remove from heat. Let stand until cool, about 30 minutes.
2. Preheat oven to 350°F (180°C). Line bottom of a 9-inch springform pan with parchment paper. Brush pan with oil.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat softened butter and oil at medium speed for 5 to 10 seconds. Add ¾ cup (150 grams) sugar, lemon zest, orange zest, and vanilla; beat until fluffy, about 3 minutes. Add eggs, one at time, beating well after each addition.
4. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with wine mixture, beginning and ending with flour mixture, beating just until combined after each addition. Spread batter into prepared pan.
5. Bake until golden brown and a wooden pick inserted in center comes out clean, about 30 minutes. Sprinkle with cubed butter and remaining 1 tablespoon (12 grams) sugar; bake for 5 minutes more. Let cool in pan for 20 minutes. Run a knife around edges of cake to loosen. Remove from pan. Serve cake warm or at room temperature.

Photo by Stephen DeVries

ALMOND GÂTEAU BRETON

Makes 1 (9-inch) cake

This traditional butter cake from Brittany, in northwest France, is one of the most simple and satisfying of the French cakes—it doesn't require layers, frosting, or any special equipment.

1¼ cups (250 grams) granulated sugar
½ cup (71 grams) whole blanched almonds, toasted
6 large egg yolks (112 grams)
1 cup (227 grams) unsalted butter, melted
2 cups (250 grams) all-purpose flour
1 large egg (50 grams)
2 teaspoons (10 grams) water
Confectioners' sugar, for dusting (optional)
Lemon Compote (recipe follows)

1. Preheat oven to 325°F (170°C). Spray a 9-inch round cake pan with baking spray with flour.
2. In the work bowl of a food processor, combine granulated sugar and almonds; process until finely ground, about 2 minutes.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat sugar mixture and egg yolks at medium-high speed until thickened and light yellow, 3 to 4 minutes. Gradually add melted butter, beating until combined. Sift flour over batter; stir just until combined. (Batter will be thick; do not overmix.) Spoon batter into prepared pan, smoothing top with a small offset spatula.
4. In a small bowl, whisk together egg and 2 teaspoons (10 grams) water. Brush top of batter with egg wash. Using a sharp knife, deeply mark a circular pattern on top of cake.
5. Bake until golden brown and a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool in pan for 30 minutes. Dust with confectioners' sugar (if using). Serve with Lemon Compote.

Lemon Compote

Makes 1½ cups

½ cup (100 grams) granulated sugar
¾ cup (180 grams) almond liqueur
1 large lemon (99 grams), zested and sectioned
½ cup (85 grams) chopped candied ginger

1. In a medium saucepan, heat sugar over medium heat until golden in color. Remove from heat, and add liqueur. Place saucepan back over medium heat, and cook, stirring occasionally, until sugar is melted. Remove from heat, and stir in lemon zest and sections and ginger. Let cool. Refrigerate in an airtight container for up to 1 week.

TARTE TROPÉZIENNE

Makes 1 (11-inch) cake

Invented in the French Riveria town of Saint-Tropez, this sizable French cake could be a movie star itself. A generous swoop of rich Crème Diplomat rests between two layers of buttery brioche, and a sprinkling of pearl sugar provides the slightest crunch on top.

- ⅓ cup (80 grams) warm whole milk (105°F/40°C to 110°F/43°C)
- 1 tablespoon (9 grams) active dry yeast
- 2¼ cups (281 grams) all-purpose flour
- ¼ cup (50 grams) granulated sugar
- 3 large eggs (150 grams), divided
- 1 tablespoon (15 grams) dark rum
- 1 teaspoon (4 grams) vanilla extract
- ½ teaspoon (1.5 grams) kosher salt
- 7 tablespoons (98 grams) unsalted butter, cubed and softened
- 1 teaspoon (5 grams) water
- Sugar Topping (recipe follows)
- Crème Diplomat (recipe follows)

1. In the bowl of a stand mixer, whisk together warm milk and yeast; let stand for 2 minutes.
2. In a medium bowl, whisk together flour and sugar. Add flour mixture to yeast mixture; using the paddle attachment and beat at low speed until combined and shaggy, about 3 minutes. Add 2 eggs (100 grams), one at a time, beating well after each addition. Beat in rum, vanilla, and salt. Increase mixer speed to medium, and beat until dough forms a smooth ball, 5 to 8 minutes. Increase mixer speed to medium-high. Add butter, a few cubes at a time, beating until dough forms a ball around paddle, 8 to 10 minutes.
3. Shape dough into a ball, and transfer to a medium bowl. Cover tightly with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 2 to 3 hours.
4. Press down dough, and reshape into a ball. Cover bowl with plastic wrap, and freeze for 30 minutes. Refrigerate for at least 2 hours or up to 2 days.
5. Line a baking sheet with parchment paper.
6. Turn out dough onto a lightly floured surface, and gently pat down. Lightly flour top of dough, and roll into a 9-inch circle. Transfer to prepared pan. Cover lightly with plastic wrap, and let stand in a warm, draft-free place (75°F/24°C) for 1 hour.
7. Preheat oven to 400°F (200°C).
8. In a small bowl, whisk together 1 teaspoon (5 grams) water and remaining 1 egg (50 grams). Lightly brush dough with egg wash, and sprinkle with Sugar Topping. Place in oven.
9. Immediately reduce oven temperature to 350°F (180°C). Bake until golden brown, 20 to 25 minutes, rotating pan after 10 minutes of baking. Let cool completely on a wire rack. Using a serrated knife, cut brioche in half horizontally. Spread Crème Diplomat on bottom layer, and gently cover with top layer. Refrigerate for at least 1 hour or up to 8 hours. Serve cold.

Sugar Topping

Makes about ½ cup

- 2 tablespoons (16 grams) all-purpose flour
- 2 tablespoons (12 grams) almond meal
- 1 tablespoon (14 grams) firmly packed light brown sugar
- 1 tablespoon (12 grams) turbinado sugar
- 1 tablespoon (8 grams) Swedish pearl sugar
- 1 tablespoon (14 grams) unsalted butter, cubed

1. In a medium bowl, stir together flour, almond meal, and sugars. Using your hands, work in butter until mixture is crumbly. Refrigerate for up to 1 week.

Crème Diplomat

Makes about 2½ cups

- 1½ cups (360 grams) whole milk
- 4 large egg yolks (74 grams)
- ½ cup (100 grams) granulated sugar
- ¼ cup (32 grams) cornstarch
- ¼ teaspoon kosher salt
- 1 tablespoon (15 grams) orange blossom water
- 2 teaspoons (10 grams) dark rum
- 6 tablespoons (84 grams) unsalted butter, cubed and softened
- ¼ cup (60 grams) heavy whipping cream

1. In a medium saucepan, bring milk to a boil over medium heat.
2. In a medium bowl, whisk together egg yolks, sugar, cornstarch, and salt. Pour half of hot milk into egg mixture, whisking constantly. Pour egg mixture into remaining hot milk in saucepan; cook over medium heat, whisking constantly, until thickened, 2 to 3 minutes.
3. Pour pastry cream into a medium bowl. Add orange blossom water and rum. Let cool for 10 minutes. Add butter; whisk until combined. Cover with a piece of plastic wrap, pressing wrap directly onto surface of pastry cream to prevent a skin from forming; refrigerate for at least 2 hours or up to 3 days.
4. In the bowl of a stand mixer fitted with the whisk attachment, beat cream at high speed until stiff peaks form, 1 to 2 minutes. Remove pastry cream from refrigerator, and whisk by hand to loosen. Gently fold half of whipped cream into pastry cream until combined. Fold in remaining whipped cream. Use immediately.

PHOTO BY JOANN PAI

french twists

These avant-garde recipes are ultra-modern versions of classics. From a pillow-soft brioche that shows off peanut butter and black cocoa to a tender pound cake that is rich with crème fraîche, we're recreating traditional French favorites in groundbreaking ways.

CREAM-FILLED BASQUE COOKIES

Makes about 18 cookies

These indulgent cream-filled cookies embody the flavors of the gâteau Basque. A timeless cake from the Basque region in southwestern France, the gâteau Basque features a pâte brisée crust filled with pastry cream. We added crème fraîche to the sugar cookie base for a tanginess that complements the cookie's sweetness perfectly.

- ½ cup (113 grams) unsalted butter, softened
- 1 cup (200 grams) granulated sugar
- 2 large eggs (100 grams)
- 1 vanilla bean, split lengthwise, seeds scraped and reserved
- 2½ cups (313 grams) all-purpose flour
- ½ teaspoon (2.5 grams) baking powder
- ½ teaspoon (2.5 grams) baking soda
- ½ teaspoon (1.5 grams) kosher salt
- ⅓ cup plus 2 tablespoons (110 grams) crème fraîche
- Vanilla Pastry Cream (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in reserved vanilla bean seeds.
2. In a medium bowl, whisk together flour, baking powder, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with crème fraîche, beginning and ending with flour mixture, beating just until combined after each addition.
3. Divide dough in half. Roll each half between 2 sheets of parchment paper to ⅛-inch thickness. Transfer dough between parchment to refrigerator. Refrigerate overnight.
4. Preheat oven to 400°F (200°C). Line 3 rimmed baking sheets with parchment paper.
5. Using a 2-inch round cutter, cut half of dough. Using a 3-inch round cutter, cut remaining dough. Using floured hands, place a 3-inch round in your palm. Place 1 tablespoon Vanilla Pastry Cream in center. Top with a 2-inch round, and pinch edges of rounds together to seal. (If dough is too soft to handle, freeze until set up, 10 to 15 minutes.) (Using your finger, brush edges with water if there is too much flour.) Place, seam side down, at least 2 inches apart on prepared pans. Repeat with remaining dough and remaining Vanilla Pastry Cream.
6. Bake until bottom edges are golden and tops look dry, about 10 minutes. Let cool on pans for 2 minutes. Remove from pans, and let cool completely on wire racks.

Vanilla Pastry Cream

Makes about 1¾ cups

- 1½ cups (360 grams) whole milk
- ½ cup (100 grams) granulated sugar, divided
- 1 vanilla bean, split lengthwise, seeds scraped and reserved
- 4 large egg yolks (74 grams)
- 3½ tablespoons (28 grams) cornstarch
- ¼ teaspoon kosher salt
- 2 tablespoons (28 grams) unsalted butter, softened

1. In a large saucepan, whisk together milk, ¼ cup (50 grams) sugar, and vanilla bean and reserved seeds. Heat over medium heat until steaming. (Do not boil.) Discard vanilla bean.
2. In a large bowl, whisk together egg yolks, cornstarch, salt, and remaining ¼ cup (50 grams) sugar. Gradually add warm milk mixture to egg yolk mixture, whisking constantly. Return mixture to saucepan, and cook over medium heat, whisking constantly, until thickened and boiling, 4 to 5 minutes. Strain mixture through a fine-mesh sieve into a large bowl. Stir in butter in two additions. Cover with a piece of plastic wrap, pressing wrap directly onto surface of pastry cream to prevent a skin from forming. Refrigerate until completely chilled, about 4 hours or overnight.

STRAWBERRY LILLET BROWNIES

Makes 12 brownies

These ultra-fudgy brownies channel the magic of a chocolate-dipped strawberry and a sparkling French aperitif. Packed with homemade Strawberry Jam and dressed up with fresh strawberry slices, the batter has a dash of Lillet Blanc, a sweet blend of Sauvignon Blanc and Sémillon grapes from Bordeaux. A final drizzle of Crème Fraîche Glaze brings a burst of tang and one final kiss of Lillet.

2 cups (340 grams) 63% cacao dark chocolate chips*
1½ cups (340 grams) unsalted butter, cubed
2¼ cups (450 grams) granulated sugar
1½ cups (330 grams) firmly packed light brown sugar
2¼ cups (281 grams) all-purpose flour
1⅛ cups (95 grams) unsweetened cocoa powder
1 tablespoon (9 grams) kosher salt
7 large eggs (350 grams), lightly beaten
4 tablespoons (60 grams) Lillet Blanc, divided
Strawberry Jam (recipe follows)
1¼ cups (227 grams) sliced fresh strawberries
Crème Fraîche Glaze (recipe follows)

1. Preheat oven to 350°F (180°C). Lightly spray a 13x9-inch baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
2. In the top of a double boiler, combine chocolate chips and butter. Cook over simmering water, stirring occasionally, until melted and smooth. Turn off heat, and whisk in sugars. Remove from heat, and let cool slightly.
3. In a medium bowl, whisk together flour, cocoa, and salt.
4. Add half of beaten eggs to chocolate mixture, whisking until combined. Add remaining eggs, and whisk until combined. Whisk in 1 tablespoon (15 grams) Lillet. Fold in flour mixture until combined.
5. Spread half of batter (about 3½ cups) in prepared pan. Gently spread Strawberry Jam on top of batter, leaving a ½-inch border around edges. Spread remaining batter on top of jam, being careful not to mix with jam.
6. Bake until a wooden pick inserted in center comes out with a few moist crumbs, about 55 minutes. Let cool completely in pan.
7. Brush remaining 3 tablespoons (45 grams) Lillet on top of brownie. Using excess parchment as handles, remove from pan. Arrange sliced strawberries on top of brownie. Drizzle Crème Fraîche Glaze on top. Cut into bars.

**We used Guittard Extra Dark Chocolate Baking Chips.*

Strawberry Jam

Makes about ¾ cup

8 ounces (226 grams) fresh strawberries, diced
¼ cup (50 grams) granulated sugar
1 tablespoon (8 grams) cornstarch
1 tablespoon (15 grams) Lillet Blanc
⅛ teaspoon rose water

1. In a medium saucepan, bring strawberries, sugar, and cornstarch to a boil over medium heat; cook for 15 minutes. Remove from heat.
2. Line a rimmed baking sheet with a nonstick baking mat. Pour strawberry mixture to prepared pan. Freeze for 15 minutes. Remove from freezer; stir in Lillet and rose water.

Crème Fraîche Glaze

Makes ½ cup

1 cup (120 grams) confectioners' sugar
2 tablespoons (30 grams) Lillet Blanc
1 tablespoon (15 grams) crème fraîche

1. In a small bowl, whisk together all ingredients until smooth. Use immediately.

CRÈME FRAÎCHE POUND CAKE

Makes 1 (9-inch) cake

With crème fraîche in the batter, this triple-berry cake is an elevated version of pound cake and one of our editor-in-chief's go-to recipes because you can make it with any fruit. We used strawberries, blueberries, and blackberries, but feel free to substitute with fruit you have on hand. Berries, apples, pears, and fruits with low moisture content work best.

- ¾ cup (170 grams) unsalted butter, softened
- 1 cup (200 grams) granulated sugar
- ½ cup (110 grams) firmly packed light brown sugar
- 3 large eggs (150 grams)
- 1 tablespoon (18 grams) vanilla bean paste
- 1 tablespoon (3 grams) lemon zest (about 1 lemon)
- 2 cups (250 grams) all-purpose flour
- 1¾ teaspoons (8.75 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- ¾ cup (180 grams) crème fraîche
- ⅓ cup (54 grams) plus ¼ cup (41 grams) fresh blueberries, divided
- ⅓ cup (54 grams) diced fresh blackberries
- ⅓ cup (52 grams) diced fresh strawberries
- 3 fresh strawberries (46 grams), quartered
- 4 fresh blackberries (25 grams), halved
- 2 tablespoons (24 grams) turbinado sugar
- Crème Fraîche Chantilly (recipe follows)

1. Preheat oven to 350°F (180°C). Butter a 9-inch springform pan. Line bottom of pan with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla bean paste and lemon zest.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with crème fraîche, beginning and ending with flour mixture, beating just until combined after each addition. Fold in ⅓ cup (54 grams) blueberries, diced blackberries, and diced strawberries. Spread batter in prepared pan. Top with quartered strawberries, halved blackberries, and remaining ¼ cup (41 grams) blueberries. Sprinkle with turbinado sugar.
4. Bake until a wooden pick inserted in center comes out clean, about 1 hour. Let cool in pan for 15 minutes. Remove from pan, and let cool completely on a wire rack. Serve with Crème Fraîche Chantilly.

PRO TIP
You can make this cake using any fruit (fresh or frozen) you like. Substitute 1 cup of any fruit for the berries in this recipe. Fruit with lots of moisture (like peaches) will add to your bake time and the final product will have a wetter crumb.

Crème Fraîche Chantilly

Makes about 1 cup

- 1 cup (240 grams) heavy whipping cream
- 2 tablespoons (14 grams) confectioners' sugar
- ½ teaspoon (2 grams) vanilla extract
- ⅓ cup (80 grams) crème fraîche

1. In the bowl of a stand mixer fitted with the whisk attachment, beat cream, confectioners' sugar, and vanilla until stiff peaks form. Fold in crème fraîche. Serve immediately.

BRAIDED BLACK COCOA AND PEANUT BUTTER BRIOCHE

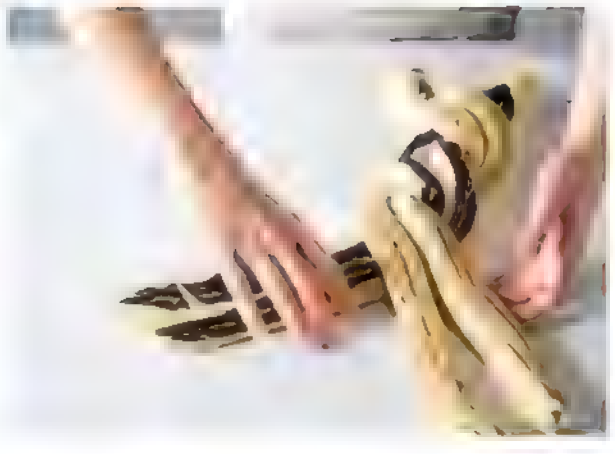
Makes 1 (10-inch) loaf

This bread ring combines creamy peanut butter and rich black cocoa into one elegant braid. Our visual tutorial on the opposite page shows how to make this dramatic two-toned twisted beauty.

- **1 cup (240 grams) warm whole milk (105°F/41°C to 110°F/43°C)**
- **2¼ teaspoons (7 grams) active dry yeast**
- **½ cup (113 grams) plus 3 tablespoons (42 grams) unsalted butter, melted and divided**
- **2 large eggs (100 grams)**
- **4 teaspoons (16 grams) vanilla extract, divided**
- **4¾ cups (594 grams) all-purpose flour**
- **¼ cup (50 grams) granulated sugar**
- **1 tablespoon (9 grams) kosher salt**
- **¾ cup (90 grams) plus ⅔ cup (80 grams) confectioners' sugar, divided**
- **⅔ cup (170 grams) creamy peanut butter**
- **½ cup (113 grams) unsalted butter, softened**
- **½ cup (85 grams) chopped bittersweet chocolate, melted**
- **⅓ cup (25 grams) black cocoa powder**
- **1 large egg white (30 grams)**
- **1 tablespoon (15 grams) water**

1. In the bowl of a stand mixer, stir together warm milk and yeast. Let stand until foamy, about 5 minutes.
2. Add ½ cup (113 grams) melted butter, eggs, and 2 teaspoons (8 grams) vanilla to yeast mixture. Add flour, granulated sugar, and salt; using the paddle attachment, beat at low speed until well combined, about 1 minute. Switch to the dough hook attachment, and beat at low speed until smooth, about 4 minutes. Turn out dough onto a lightly floured surface, and shape into a smooth round.
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
4. Clean bowl of stand mixer and paddle attachment. Using the paddle attachment, beat ⅔ cup (80 grams) confectioners' sugar, peanut butter, 1 teaspoon (4 grams) vanilla, and remaining 3 tablespoons (42 grams) melted butter at medium speed until smooth. Transfer peanut butter filling to a small bowl; set aside.
5. Clean bowl of stand mixer and paddle attachment. Using the paddle attachment, beat softened butter, melted chocolate, black cocoa, remaining ¾ cup (90 grams) confectioners' sugar, and remaining 1 teaspoon (4 grams) vanilla at medium speed until smooth. Set aside.
6. Punch down dough, and turn out onto a lightly floured surface. Divide dough in half (about 555 grams each). Roll half of dough into a 20x9-inch rectangle. (Keep remaining dough covered to prevent it from drying out.) Spread peanut butter filling onto dough, leaving a ½-inch border on one long side. Starting with long side opposite border, roll up dough, jelly roll style; pinch seam to seal. Set aside, placing seam side down. Repeat with remaining dough and chocolate filling. Using a bench scraper, cut each log in half lengthwise, leaving 1 inch intact at top. Place cut side up, and carefully twist dough pieces around each other.
7. Spray a 10-inch removable-bottom tube pan with cooking spray. Gently lift and place dough in prepared pan, circling tube and tucking ends under. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 30 minutes.
8. Preheat oven to 350°F (180°C).
9. In a small bowl, whisk together egg white and 1 tablespoon (15 grams) water. Brush top of dough with egg wash (peanut butter pieces first and then chocolate to keep from messing up top).
10. Bake until top is golden and an instant-read thermometer inserted near center registers 190°F (88°C), 50 to 55 minutes, covering with foil halfway through baking to prevent excess browning. Let cool in pan for 15 minutes. Remove from pan, and let cool completely on a wire rack.

1. Using a bench scraper, cut your peanut butter- and chocolate-filled logs in half lengthwise, leaving 1 inch of each log intact at top.



2. Place cut side up, and carefully twist dough pieces around each other, making sure the split pieces are firmly sandwiched together and not gapping open.

3. Gently lift and place dough in prepared pan, circling tube and tucking ends under to form a neat round.

CAMEMBERT STRAWS

Makes 24 cheese straws

Soft and creamy, Camembert is a surface-ripened cow's milk cheese with a thin, edible rind. It was first made in the late 1700s in Camembert, Normandy, in northern France. For this recipe, we used the earthy Hervé Mons Camembert, a cheese that's delicately salty and smooth.

- **4 ounces (113 grams) Camembert cheese, cubed and softened**
- **½ cup (63 grams) all-purpose flour**
- **3 tablespoons (42 grams) unsalted butter, softened**
- **3 tablespoons (24 grams) cornstarch**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ teaspoon (1 gram) ground black pepper**

1. In the work bowl of a food processor, place all ingredients. Pulse until dough just comes together. Turn out dough, and shape into a disk. Wrap in plastic wrap, and refrigerate until firm, about 1 hour. (Dough can be refrigerated for up to 4 days.)
2. Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper.
3. On a heavily floured surface, roll dough into a 12x6-inch rectangle (about ⅛ inch thick). Cut dough into 24 (6x½-inch) strips, and place on prepared pan; twist ends in opposite directions to make spirals.
4. Bake until browned and crisp, 6 to 8 minutes. Let cool completely on pan before serving.

CITRON CAKE

Makes 1 (6-inch) cake

Recipe by Frank Barron and Jennifer Drew

This layer cake version of tarte au citron *plays up the original with lemon cake layers, Meringue Buttercream, and a tart Lemon Curd center.*

1 cup (227 grams) unsalted butter, softened
2 cups (200 grams) granulated sugar
4 large eggs (200 grams), lightly beaten
3 cups (375 grams) sifted all-purpose flour
1 tablespoon (15 grams) baking powder
1 teaspoon (5 grams) baking soda
1 teaspoon (3 grams) kosher salt
1¼ cups (300 grams) whole buttermilk
6 tablespoons (18 grams) lemon zest (about 2 lemons)
1 teaspoon (4 grams) vanilla extract
Meringue Buttercream (recipe follows)
Lemon Curd (recipe follows)
Italian Meringue (recipe follows)

1. Preheat oven to 350°F (180°C). Butter and flour 3 (6-inch) round cake pans. Line bottom of pans with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Gradually add beaten eggs, beating well after each addition.
3. In a medium bowl, sift together flour, baking powder, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Beat in lemon zest and vanilla. Divide batter among prepared pans.
4. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
5. Using a serrated knife, level cooled cake layers. Place 1 cake layer on a cake plate. Place Meringue Buttercream in a pastry bag fitted with a round piping tip. Pipe a border of buttercream around top edge of cake layer. Spoon Lemon Curd inside piped border. Top with second cake layer. Pipe a border of buttercream around top edge of cake layer. Spoon Lemon Curd inside piped border. Top with remaining cake layer. Spread a thin layer of buttercream on top and sides of cake to create a crumb coat. Refrigerate for 20 minutes.
6. Spread remaining Meringue Buttercream on top and sides of cake. Place Italian Meringue in a pastry bag fitted with a round piping tip. Pipe dollops of meringue in varying sizes on top of cake. Using a kitchen torch, carefully brown meringue. Place remaining Lemon Curd in a pastry bag fitted with a small round piping tip. Pipe tiny droplets of Lemon Curd at base of Italian Meringue.

Meringue Buttercream

Makes about 3 cups

½ cup (100 grams) granulated sugar
2 tablespoons (30 grams) water
2 large egg whites (60 grams)
1 cup (227 grams) unsalted butter, softened
1½ teaspoons (6 grams) vanilla extract

1. In a small saucepan, bring sugar and 2 tablespoons (30 grams) water to a boil over medium heat, stirring occasionally. Cook until an instant-read thermometer registers 238°F (114°C).
2. Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at high speed until soft peaks form.
3. With mixer on low speed, add hot sugar syrup to egg whites in a slow, steady stream until combined. Increase mixer speed to high, and beat until bowl is cool to the touch. With mixer on medium speed, add butter, 1 tablespoon (14 grams) at a time, beating until combined after each addition. Add vanilla, and increase mixer speed to high; beat until smooth. Use immediately.

Lemon Curd

Makes about 1¼ cups

⅓ cup (67 grams) granulated sugar
¼ cup (32 grams) cornstarch
1½ teaspoons (1.5 grams) lemon zest
¼ cup (60 grams) fresh lemon juice (about 1½ lemons)
1 large egg (50 grams)
1 large egg yolk (19 grams)
1 tablespoon (15 grams) heavy whipping cream
¼ cup (57 grams) unsalted butter, softened

1. In the top of a double boiler, whisk together sugar, cornstarch, lemon zest and juice, egg, egg yolk, and cream. Cook over simmering water, whisking constantly, until thickened, 10 to 15 minutes.
2. Strain mixture through a fine-mesh sieve into a medium bowl. Add butter, 1 tablespoon (14 grams) at a time, whisking until combined after each addition. Transfer to a Mason jar, and let cool; refrigerate until set.

Italian Meringue

Makes 1½ cups

½ cup (100 grams) castor sugar
1 tablespoon plus 2 teaspoons (25 grams) water
¼ cup (50 grams) egg whites

1. In a small saucepan, bring castor sugar and 1 tablespoon plus 2 teaspoons (25 grams) water to a boil over medium heat, stirring occasionally. Cook until a candy thermometer registers 250°F (121°C).
2. Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at high speed until soft peaks form.
3. With mixer on medium speed, add hot sugar syrup to egg whites in a slow, steady stream until combined. Increase mixer speed to high, and beat until bowl is cool to the touch. Use immediately.

Photo by Joann Pai

JAM AND CREAM BRIOCHE TART

Makes 1 (9-inch) tart

In a 1997 episode of Julia Child's Baking with Julia, *Nancy Silverton baked a brioche tart that was so good it made Julia cry. In our take on this groundbreaking dessert, we filled a pillowy brioche "crust" with velvety cream cheese custard and swirled it with fruit preserves. Finished off with crunchy pearl sugar, this stunner might just make you shed a tear, too.*

2¾ cups (344 grams) all-purpose flour
3 tablespoons (36 grams) granulated sugar
2¼ teaspoons (7 grams) instant yeast
1½ teaspoons (4.5 grams) kosher salt
⅓ cup plus 1 tablespoon (95 grams) warm whole milk (120°F/49°C to 130°F/54°C)
3 large eggs (150 grams), room temperature and divided
1 teaspoon (4 grams) vanilla extract
6 tablespoons (84 grams) unsalted butter, softened
Cream Cheese Filling (recipe follows)
2 tablespoons (40 grams) fruit preserves*
1 tablespoon (15 grams) water
1½ tablespoons (18 grams) Swedish pearl sugar

1. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, granulated sugar, yeast, and salt at very low speed until combined, about 30 seconds. Slowly add warm milk, and beat at medium speed until combined. Add 2 eggs (100 grams) and vanilla, and beat until combined, about 1 minute.
2. Switch to the dough hook attachment. Beat at low speed until smooth and elastic, about 8 minutes. Add butter, 1 tablespoon (14 grams) at a time, beating until combined after each addition (about 8 minutes total). Beat until a smooth and elastic dough forms, about 6 minutes. Turn out dough onto a lightly floured surface, and knead 4 to 5 times. Shape dough into a smooth round.
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.
4. Spray a 9-inch square baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
5. On a lightly floured surface, roll dough into an 11-inch square. Score a 9-inch square in center of dough. Fold outside 2 inches over score mark, creating a crust around edges. Lift dough, and place in prepared pan, making sure dough is even and fills corners of pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 20 to 30 minutes.
6. Preheat oven to 325°F (170°C).
7. Using your fingertips, dimple center of dough back down, leaving outside crust as is. Pour Cream Cheese Filling into center of dough. Make small indentations in Cream Cheese Filling. Fill indentations with teaspoonfuls of preserves. Using a knife, swirl preserves into Cream Cheese Filling.
8. In a small bowl, whisk together 1 tablespoon (15 grams) water and remaining 1 egg (50 grams). Brush dough with egg wash, and sprinkle with pearl sugar.
9. Bake until crust is golden brown, filling is set around outside edges and slightly jiggly in center, and an instant-read thermometer inserted in center registers 175°F (79°C), 35 to 40 minutes. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan. Serve warm, or let cool completely on a wire rack.

**We used Bonne Maman Four Fruits Preserves.*

Cream Cheese Filling

Makes 1½ cups

2 tablespoons (28 grams) unsalted butter, softened
⅓ cup (67 grams) granulated sugar
1 teaspoon (6 grams) vanilla bean paste
¼ teaspoon kosher salt
8 ounces (226 grams) cream cheese, softened
1 large egg (50 grams), room temperature
3 tablespoons (24 grams) all-purpose flour

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, sugar, vanilla bean paste, and salt at medium speed until well combined. Gradually add cream cheese, beating until smooth. Add egg, beating until combined. Beat in flour.

BASQUE BUNDT CAKE

Makes 1 (10-cup) Bundt cake

When our editor-in-chief, Brian Hart Hoffman, saw a loaf cake take on the menu at one of his favorite restaurants, Highlands Bar & Grill in Birmingham, Alabama, he was thrilled. Rather than having a pastry cream filling, it had the pastry cream mixed right into the batter. With this as our inspiration, we made a Basque Custard that we then stirred into a plain pound cake base, creating a cake that tastes of pastry cream but has the texture of a tender pound cake.

- 1½ cups (340 grams) unsalted butter, softened
- 2 cups (400 grams) granulated sugar
- 5 large eggs (250 grams), room temperature
- 3 cups (375 grams) all-purpose flour
- 1 teaspoon (3 grams) kosher salt
- ½ teaspoon (1 gram) cream of tartar
- 1⅔ cups (360 grams) Basque Custard (recipe follows)
- Confectioners' sugar, for dusting

1. Preheat oven to 350°F (180°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at low speed just until combined; increase mixer speed to medium, and beat until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at time, beating well after each addition.
3. In a medium bowl, whisk together flour, salt, and cream of tartar. With mixer on low speed, gradually add flour mixture to butter mixture alternately with Basque Custard, beginning and ending with flour mixture, beating just until combined after each addition and stopping to scrape sides of bowl.
4. Spray a 10-cup Bundt pan with baking spray with flour. Spoon and spread batter evenly into prepared pan. Tap pan on a kitchen towel-lined counter a few times to settle batter and release any air bubbles.
5. Bake until golden brown and a wooden pick inserted near center comes out clean, 1 hour to 1 hour and 10 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 10 minutes. Invert cake onto a wire rack. Serve warm or at room temperature. Dust with confectioners' sugar just before serving.

PRO TIP
If your oven runs hot and browns your cakes easily, try baking your cake at 325°F (170°C) for the same bake time (1 hour to 1 hour and 10 minutes). It'll yield the same results but with a lighter crust.

Basque Custard

Makes about 2 cups

- 2 cups (480 grams) whole milk
- 1 vanilla bean, split lengthwise, seeds scraped and reserved
- ⅓ cup (67 grams) granulated sugar
- ⅓ cup (40 grams) cornstarch
- 4 large egg yolks (74 grams)
- 1 large egg (50 grams)
- 2 tablespoons (16 grams) all-purpose flour
- ½ teaspoon (1.5 grams) kosher salt

1. Place a fine-mesh sieve over a medium bowl.
2. In a medium saucepan, heat milk and reserved vanilla bean seeds over medium heat until steaming. (Do not boil.)
3. In a medium bowl, whisk together sugar, cornstarch, egg yolks, egg, flour, and salt. Gradually whisk hot milk mixture into sugar mixture. Return mixture to saucepan, and cook over medium heat, whisking constantly, until bubbly and very thick, 2 to 6 minutes. Strain through prepared sieve. Cover with a piece of plastic wrap, pressing wrap directly onto surface of custard to prevent a skin from forming. Use warm.

FRENCH ONION BREAD

Makes 1 (9-inch) loaf

We're flipping the script on your favorite onion soup. This pillowy bread round combines sherry, thyme, and our Caramelized Onions to impart the traditional French onion flavor while Gruyère brings cheesy decadence to the formula.

4¼ cups (531 grams) all-purpose flour, divided
¼ cup (50 grams) granulated sugar
2¼ teaspoons (7 grams) active dry yeast
1 teaspoon (3 grams) kosher salt
½ cup (120 grams) whole milk
½ cup (120 grams) water
⅓ cup (76 grams) unsalted butter
¼ cup (60 grams) sour cream
1 large egg (50 grams)
Caramelized Onions (recipe follows)
½ cup (113 grams) unsalted butter, softened
2 tablespoons (4 grams) chopped fresh thyme
8 ounces (226 grams) Gruyère cheese, shredded and divided

1. In the bowl of a stand mixer, whisk together 2 cups (250 grams) flour, sugar, yeast, and salt by hand.
2. In a medium saucepan, heat milk, ½ cup (120 grams) water, butter, and sour cream over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture; using the paddle attachment, beat at medium speed until combined. Add egg, beating until combined. With mixer on low speed, gradually add 2 cups (250 grams) flour, beating until combined.
3. Switch to the dough hook attachment. Beat at low speed until a soft, smooth, and somewhat sticky dough forms and pulls away from bowl, 9 to 10 minutes; add up to remaining ¼ cup (31 grams) flour if dough is too sticky. Turn out dough onto a lightly floured surface, and shape into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
5. Spray a 9-inch round cake pan with cooking spray.
6. Lightly punch down dough. Cover and let stand for 5 minutes. Turn out dough onto a lightly floured surface, and roll into a 21x12-inch rectangle.
7. In a small bowl, combine softened butter and thyme. Spread thyme butter onto dough, leaving a ½-inch border on one long side. Sprinkle and spread Caramelized Onions onto butter. Sprinkle 6 ounces (170 grams) cheese onto onions. Starting with long side opposite border, roll dough into a log, pinching seam to seal. Place log seam side down, and cut in half lengthwise, leaving 1½ inches intact at one end. Turn halves cut side up, and carefully twist dough pieces around each other; form into a circle. Place, cut side up, in prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 30 minutes.
8. Position one oven rack in center and one at top of oven. Preheat oven to 350°F (180°C).
9. Bake on center rack for 30 minutes. Sprinkle remaining 2 ounces (57 grams) cheese on top, and bake until cheese is melted and golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 15 to 20 minutes more, placing a piece of foil on top rack of oven to prevent excess browning, if necessary. Let cool in pan for 20 minutes. Remove from pan. Serve warm or at room temperature.

Caramelized Onions

Makes 1 cup

¼ cup (57 grams) unsalted butter
2 pounds (908 grams) Vidalia onions, thinly sliced (about 8 cups)
1 teaspoon (3 grams) kosher salt
½ teaspoon (2 grams) granulated sugar
½ teaspoon (1 gram) ground black pepper
½ cup (120 grams) dry sherry

1. In a large Dutch oven, melt butter over medium heat. Add onion; cook, stirring occasionally, until softened, about 15 minutes. Add salt, sugar, and pepper; cook, stirring occasionally, until onion is deep golden brown, 30 to 40 minutes.
2. Increase heat to high. Add sherry to onion mixture; cook until most of liquid is evaporated. Transfer to a glass bowl, and let cool completely.

pâtisserie

In this pâtisserie primer, learn to take on smooth and creamy Parisian Flan with a beautifully dark caramelized top and pâte à choux, light and airy cream puffs bursting with vanilla mousseline

PARISIAN FLAN

Makes 1 (9-inch) flan

With a velvety custard filling, a flaky Pâte Brisée base, and a splash of Grand Marnier for added zest, our flan is authentically Parisian. It's important to cover the crust during the last few minutes of baking so you get that beautifully browned top without burning the crust. Let the flan chill overnight so it achieves the subtle jiggle it's famous for.

3¾ cups (900 grams) whole milk
1¼ cups (300 grams) heavy whipping cream
1¼ cups (250 grams) granulated sugar, divided
1 vanilla bean, split lengthwise, seeds scraped and reserved
5 large eggs (250 grams)
½ cup (64 grams) cornstarch
1 large egg yolk (19 grams)
2 tablespoons (30 grams) orange liqueur*
Pâte Brisée (recipe follows)
2 tablespoons (40 grams) apricot jam, warmed and strained
1 teaspoon (5 grams) water

1. In a large saucepan, heat milk, cream, ¼ cup (50 grams) sugar, and vanilla bean and reserved seeds over medium heat until steaming and an instant-read thermometer registers 180°F (82°C). (Do not boil.)
2. In a medium bowl, whisk together eggs, cornstarch, egg yolk, and remaining 1 cup (200 grams) sugar until smooth. Slowly add hot milk mixture to egg mixture, whisking constantly. Return mixture to saucepan, and cook over medium heat, stirring constantly, until thickened and an instant-read thermometer registers 185°F (85°C), 5 to 8 minutes. Remove from heat. Strain mixture through a fine-mesh sieve into a large bowl; stir in liqueur. Cover with a piece of plastic wrap, pressing wrap directly onto surface of custard to prevent a skin from forming. Refrigerate until chilled, 2 to 3 hours.
3. Preheat oven to 375°F (190°C). Lightly butter a 9-inch springform pan. Line bottom of pan with parchment paper.
4. Let Pâte Brisée stand at room temperature for 5 minutes. On a lightly floured surface, roll Pâte Brisée into a 14-inch circle. Transfer to prepared pan, pressing into bottom and up sides. Freeze for 15 minutes.
5. Trim dough to a height of 2 inches inside pan. Pour filling into prepared crust, smoothing top with an offset spatula.
6. Bake until crust is golden and top of custard is mostly set but still jiggly, 40 to 45 minutes. Increase oven temperature to broil.
7. Cover crust with foil, pressing foil down into pan to reach crust. (Custard should remain exposed.)
8. Broil for 2 to 3 minutes, depending on desired level of char. Let cool to room temperature. Refrigerate overnight.
9. Just before serving, stir together warmed jam and 1 teaspoon (5 grams) water. Brush top of flan with jam mixture. Serve immediately.

******We used Grand Marnier.*

Pâte Brisée

Makes 1 (9-inch) crust

2 cups (250 grams) all-purpose flour
1 tablespoon (12 grams) granulated sugar
1 tablespoon (11 grams) tightly packed orange zest (about 2 large oranges)
½ teaspoon (1.5 grams) kosher salt
¾ cup (170 grams) cold unsalted butter, cubed
¼ cup (60 grams) whole milk
1 large egg yolk (19 grams)

1. In the work bowl of a food processor, place flour, sugar, orange zest, and salt; pulse until combined. Add cold butter, and pulse until mixture is crumbly, about 5 times. Add milk and egg yolk, pulsing until a dough forms. Turn out dough, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for 1 hour.

VANILLA CRÈME CARAMEL

Makes 4 servings

Luxuriously silky and topped with a rich vanilla caramel, this traditional French custard dessert gets heightened warmth and complexity from vanilla bean paste and vanilla syrup.

Vanilla Bean Caramel (recipe follows)
¾ cup (180 grams) whole milk
⅓ cup (80 grams) heavy whipping cream
¼ cup (50 grams) granulated sugar
⅛ teaspoon kosher salt
2 large eggs (100 grams)
1 large egg yolk (19 grams)
1 teaspoon (6 grams) vanilla bean paste*

1. Preheat oven to 325°F (170°C).
2. Divide hot Vanilla Bean Caramel among 4 (4-ounce) ramekins. Refrigerate until hardened, about 15 minutes.
3. In a medium saucepan, heat milk, cream, sugar, and salt over medium heat just until bubbles form around edges of pan. (Do not boil.) Remove from heat.
4. In a medium bowl, whisk together eggs, egg yolk, and vanilla bean paste. Slowly add hot milk mixture to egg mixture, whisking constantly. Return mixture to saucepan, and cook over medium heat, stirring constantly, until thickened, about 2 minutes. Strain mixture through a fine-mesh sieve into a heatproof measuring cup.
5. Place ramekins in a 9-inch square baking dish. Pour milk mixture over Vanilla Bean Caramel, filling ramekins almost to top. Carefully place baking dish in oven. Pour enough hot water into baking dish to come about one-third of the way up sides of ramekins, being careful not to splash any water in ramekins.
6. Bake until edges are just set but centers are still jiggly, about 30 minutes, rotating baking dish halfway through baking (being careful not to splash water). Using a towel, carefully transfer hot ramekins to a wire rack, and let cool completely. Cover and refrigerate for 4 hours.
7. Run a sharp knife around edges of ramekins to loosen. Invert onto serving dishes, tap top of ramekins, and remove. Serve immediately.

**We used Heilala Vanilla Bean Paste.*

Vanilla Bean Caramel

Makes ½ cup

½ cup (100 grams) granulated sugar
2 tablespoons (39 grams) vanilla syrup*

1. In a medium stainless steel saucepan, cook sugar and vanilla syrup over medium heat until medium amber colored, 5 to 7 minutes. Use immediately.

**We used Heilala Vanilla Syrup.*

TOASTED ALMOND SABLÉS

Makes about 22 cookies

These sparkling sablés are the ultimate buttery, melt-in-your-mouth cookies. Here, fine French butter imparts a creaminess that complements the flavor of toasted almonds exquisitely.

- **⅓ cup (38 grams) sliced almonds**
- **2 cups (250 grams) all-purpose flour**
- **¾ cup plus 2 tablespoons (198 grams) unsalted butter*, softened**
- **⅓ cup (40 grams) confectioners' sugar**
- **1¼ cups (250 grams) granulated sugar, divided**
- **1 teaspoon (3 grams) kosher salt**
- **1 vanilla bean, split lengthwise, seeds scraped and reserved**
- **1 large egg yolk (19 grams)**

1. Preheat oven to 325°F (170°C).
2. On a rimmed baking sheet, spread almonds in an even layer.
3. Bake until fragrant and toasted, about 10 minutes. Let cool completely.
4. In the work bowl of a food processor, process toasted almonds until finely ground. (Be sure not to overprocess, or you'll end up with almond butter.) Transfer to a medium bowl; add flour, whisking until combined.
5. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium-low speed until smooth, about 1 minute. Add confectioners' sugar, ¼ cup (50 grams) granulated sugar, and salt, and beat until smooth, about 1 minute. Add reserved vanilla bean seeds and egg yolk, and beat until combined, about 1 minute. Add flour mixture to butter mixture in two additions, beating just until combined. Turn out dough onto a work surface, and gently knead 3 to 4 times.
6. Place dough between 2 large sheets of parchment paper, and roll to ½-inch thickness. Transfer dough between parchment to refrigerator. Refrigerate until set, at least 2 hours.
7. Preheat oven to 325°F (170°C). Line 2 baking sheets with parchment paper.
8. Using a 2-inch round cutter dipped in flour, cut dough, and place at least 1 inch apart on prepared pans. Reroll scraps between parchment, if necessary; freeze until set before cutting dough, about 5 minutes.
9. Bake in batches until bottom edges turn golden, 15 to 16 minutes. Let cool on pans for 1 minute.
10. On a plate, place remaining 1 cup (200 grams) granulated sugar. Using a spatula, place warm cookies, a few at a time, in sugar. Cover tops and sides with sugar. Using spatula, lift cookies, and place on wire racks to let cool completely.

**We used Président® Butter.*

VANILLA BEAN MACARONS

Makes about 20 macarons

We sandwiched Caramelized White Chocolate Buttercream between vanilla bean-speckled shells for our most luscious macarons yet.

1⅓ cups (128 grams) blanched almond flour
1 cup plus 1 tablespoon (127 grams) confectioners' sugar
⅛ teaspoon kosher salt
3 large egg whites (90 grams), room temperature
½ cup (100 grams) granulated sugar
1 vanilla bean, split lengthwise, seeds scraped and reserved
¼ teaspoon (1 gram) vanilla extract
Caramelized White Chocolate Buttercream (recipe follows)
Garnish: vanilla sugar

1. Using a permanent marker, draw 1½-inch circles 1 inch apart on 2 sheets of parchment paper. Place parchment on 2 rimmed baking sheets; top with nonstick baking mats.
2. In the work bowl of a food processor, place flour, confectioners' sugar, and salt; process until well combined. Sift flour mixture through a fine-mesh sieve.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium-high speed until foamy. Gradually add granulated sugar, and beat at high speed until stiff peaks form. Gently fold in flour mixture in three additions until a loose batter forms. Fold in reserved vanilla bean seeds and vanilla extract.
4. Transfer batter to a piping bag fitted with a medium round tip (Ateco #804). Pipe batter onto drawn circles underneath mats, holding piping tip perpendicular to pans. Apply pressure, leaving tip stationary, until batter reaches drawn circle. Move and lift tip in a quick circular motion as you finish piping each macaron shell to prevent a point from forming on top. Slam pans vigorously on counter 5 to 7 times to release air bubbles. Let stand at room temperature until a skin forms on top of macaron shells, about 1 hour. (The batter should feel dry to the touch and should not stick to your finger.)
5. Preheat oven to 275°F (140°C).
6. Bake in batches until firm to the touch, about 15 minutes, rotating pan every 5 minutes. Let cool completely on pans. (If you have trouble removing macaron shells from pans, place pans in freezer for about 15 minutes.)
7. Place Caramelized White Chocolate Buttercream in a piping bag fitted with a small round tip (Ateco #802). Pipe buttercream onto flat side of half of macaron shells. Place remaining macaron shells, flat side down, on top of buttercream. Roll edges in vanilla sugar, if desired.

MAKE AHEAD
Bake macaron shells the day before assembling. Once cool, wrap top of baking sheets in plastic wrap, and let stand overnight.

Caramelized White Chocolate Buttercream

Makes about 1½ cups

6 ounces (175 grams) high-quality white chocolate baking chips*
¼ teaspoon kosher salt
½ cup (113 grams) unsalted butter, softened
1 cup (120 grams) confectioners' sugar
½ vanilla bean, split lengthwise, seeds scraped and reserved
¼ teaspoon (1 gram) vanilla extract

1. Preheat oven to 250°F (130°C).
2. In a completely dry 9-inch round baking pan, combine white chocolate chips and salt.
3. Bake until golden, about 30 minutes, stirring every 10 minutes. (At times, white chocolate will look very dry and chalky, but keep stirring until smooth.) Pour white chocolate into a medium bowl; let stand, stirring every 2 to 3 minutes, until cool.
4. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until smooth, about 3 minutes. Add cooled white chocolate, beating well. Reduce mixer to low speed. Gradually add confectioners' sugar, reserved vanilla bean seeds, and vanilla extract, beating until light and fluffy, 2 to 3 minutes. Use immediately.

**White chocolate needs to be over 30% cocoa butter. We used Valrhona Ivoire 35% White Chocolate.*

MAKE AHEAD
Caramelize your white chocolate (steps 2 and 3) up to 4 months before making your buttercream. After step 3, pour cooled chocolate onto a parchment paper-lined rimmed baking sheet, and let cool for at least 7 hours or overnight. Break into pieces, and store in an airtight container for up to 4 months. When ready to make the buttercream, melt caramelized white chocolate in the top of a double boiler, and let cool before continuing with step 4.

BERRY PALMIERS

Makes 24 palmiers

Made of buttery rough puff pastry shaped into an iconic double swirl, palmiers take the crown as the most delicate of French pastries. We filled ours with a homemade Berry Jam for a summertime twist on the classic.

- ½ **recipe Rough Puff Pastry Dough (recipe follows)**
- 3 **tablespoons (36 grams) turbinado sugar**
- ½ **cup (148 grams) Berry Jam (recipe follows)**
- 1 **tablespoon (8 grams) cornstarch**

1. On a lightly floured surface, roll Rough Puff Pastry Dough into a 12-inch square. Sprinkle with turbinado sugar. Using a rolling pin, gently roll over sugar to press sugar into dough. Carefully turn dough over so sugar side faces down.
2. In a small bowl, stir together Berry Jam and cornstarch. Spread jam mixture onto dough. Roll up dough from two opposite sides, jelly roll style, meeting in center. Place log on its side on a baking sheet (coiled portions stacked to look similar to a capital "B"). Freeze until firm enough to slice, about 15 minutes.
3. Preheat oven to 400°F (200°C). Line several baking sheets with parchment paper.
4. Place log on its side on a cutting board. Using a serrated knife, cut dough into ½-inch-thick slices. Place slices, cut side up, 2 inches apart on prepared pans. Freeze until firm, 10 to 15 minutes.
5. Bake until bottoms are golden brown, 15 to 20 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Store in an airtight container for up to 2 days.

Rough Puff Pastry Dough

Makes about 2 pounds

- 1⅔ **cups (377 grams) cold unsalted butter, cubed**
- 3 **cups (375 grams) all-purpose flour**
- 1 **tablespoon (9 grams) kosher salt**
- ⅔ **cup (160 grams) ice water**

1. Freeze butter for 30 minutes.
2. In the work bowl of a food processor, pulse together flour and salt until combined. Add frozen butter, and pulse until butter is dime-size. With processor running, gradually add ⅔ cup (160 grams) ice water in a slow, steady stream just until mixture forms a ball. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap in plastic wrap, and refrigerate for at least 30 minutes.
3. Roll dough into a 20x10-inch rectangle. Fold dough in thirds, like a letter. Turn dough 90 degrees, and repeat procedure twice. Divide dough in half (about 454 grams each), and wrap each half tightly in plastic wrap. Refrigerate for at least 20 minutes, or freeze for up to 3 months.

Berry Jam

Makes about 3 cups

- 18 **ounces (510 grams) fresh blackberries (about 3½ cups)**
- 14 **ounces (400 grams) fresh blueberries (about 2⅔ cups)**
- 2 **cups (400 grams) granulated sugar**
- ¼ **cup (60 grams) almond liqueur**
- 1 **vanilla bean, split lengthwise, seeds scraped and reserved**

1. In the container of a blender, process blackberries until puréed. Strain through a fine-mesh sieve into a medium bowl, discarding solids. Place 1⅔ cups (400 grams) blackberry juice in a medium Dutch oven. Add blueberries, sugar, liqueur, and vanilla bean and reserved seeds, stirring until combined. Let stand for 30 minutes.
2. Bring berry mixture to a boil over medium heat. Cook, stirring frequently, until thickened and jam leaves a trace when a spoon is dragged across bottom of pot, 20 to 25 minutes. Remove from heat, and let cool for 1 hour. Transfer jam to a clean jar. Jam will keep refrigerated for up to 2 weeks.

PRO TIP
Instead of making the Berry Jam, you can also use high-quality store-bought blackberry or blueberry jam. We suggest Bonne Maman Blackberry Preserves or Bonne Maman Wild Blueberry Preserves, available at specialty food stores or online.

MILLE-FEUILLES

Makes 9 mille-feuilles

Meaning "a thousand layers" in French, the mille-feuille is known for its seemingly countless layers of puff pastry. With a dash of crème fraîche in the airy pastry cream, our Mille-Feuilles are simple yet decadent. If you're short on time, don't worry—our quick puff makes these a cinch. We baked the dough between two baking sheets (one upside down, one right side up) so the pastry is flat enough to build those famous layers.

1⅔ cups (377 grams) unsalted butter, cubed
3 cups (375 grams) all-purpose flour
1 tablespoon (9 grams) kosher salt
⅔ cup (160 grams) ice water
Confectioners' sugar, for dusting
Crème Fraîche Pastry Cream (recipe follows)

1. Freeze butter for 30 minutes.
2. In the work bowl of a food processor, place flour and salt; pulse until combined. Add frozen butter, and pulse until butter is dime-size. With processor running, add ⅔ cup (160 grams) ice water in a slow, steady stream just until mixture forms a ball. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap in plastic wrap, and refrigerate for at least 30 minutes.
3. Roll dough into a 20x10-inch rectangle. Fold dough in thirds, like a letter. Turn dough 90 degrees, and repeat procedure twice. Refrigerate for at least 20 minutes.
4. Preheat oven to 400°F (200°C). Turn 2 rimmed baking sheets over, bottom side up, and place a sheet of parchment paper on each pan. Set aside another 2 sheets of parchment paper and another 2 rimmed baking sheets.
5. On a lightly floured surface, roll dough into a 24x12-inch rectangle. Using a pastry wheel, cut dough into 36 (4x2-inch) rectangles, and place at least ½ inch apart on prepared pans. Place reserved sheets of parchment over dough; place second baking sheets, bottom side down, on top of parchment.
6. Bake for 15 minutes, rotating pans halfway through baking. Carefully remove top baking sheet and parchment, and bake until deep golden brown, 3 to 5 minutes more. Let cool completely.
7. Place 9 pieces of cooled pastry on a sheet of parchment paper. Dust with confectioners' sugar as desired. Set aside.
8. Place Crème Fraîche Pastry Cream in a pastry bag fitted with a ¼-inch round piping tip (Ateco #802). Place another 9 pieces of pastry on a baking sheet. Pipe a row of large dots of pastry cream on top of each pastry. Top each with another piece of pastry. Pipe another layer of pastry cream on top of each pastry. Repeat layers one more time. Top with dusted pastries. Cover and refrigerate until ready to serve.

Crème Fraîche Pastry Cream

Makes about 4 cups

3 cups (720 grams) whole milk
1 cup (200 grams) granulated sugar, divided
1 vanilla bean, split lengthwise, seeds scraped and reserved
8 large egg yolks (149 grams)
¼ cup plus 3 tablespoons (56 grams) cornstarch
¼ teaspoon kosher salt
¼ cup (57 grams) unsalted butter, softened
½ cup (120 grams) crème fraîche

1. In a large saucepan, whisk together milk, ½ cup (100 grams) sugar, and vanilla bean and reserved seeds. Heat over medium heat until steaming. (Do not boil.) Discard vanilla bean.
2. In a large bowl, whisk together egg yolks, cornstarch, salt, and remaining ½ cup (100 grams) sugar. Gradually add warm milk mixture to egg yolk mixture, whisking constantly. Return mixture to saucepan, and cook over medium heat, whisking constantly, until thickened and boiling, 4 to 5 minutes. Strain mixture through a fine-mesh sieve into a large bowl. Stir in butter in two additions. Cover with a piece of plastic wrap, pressing wrap directly onto surface of pastry cream to prevent a skin from forming. Refrigerate until completely chilled, about 4 hours or overnight.
3. Whisk pastry cream until smooth. Fold in crème fraîche. Use immediately.

VANILLA MADELEINES

Makes 32 madeleines

These two-bite treats are simple to make and excellent with a strong cup of coffee.

1 cup (200 grams) granulated sugar
5 large eggs (250 grams), room temperature
1¾ cups (219 grams) all-purpose flour
1½ teaspoons (7.5 grams) baking powder
¼ teaspoon kosher salt
1 cup (227 grams) unsalted butter, melted
2 teaspoons (12 grams) vanilla bean paste
Garnish: confectioners' sugar

1. In the bowl of a stand mixer fitted with the whisk attachment, beat granulated sugar and eggs at high speed until volume builds and a ribbon consistency forms, about 10 minutes.
2. In a medium bowl, whisk together flour, baking powder, and salt. Add flour mixture to sugar mixture, folding just until combined.
3. In a small bowl, combine melted butter and vanilla bean paste. Fold butter mixture into sugar mixture in three additions until combined. Cover and refrigerate until completely chilled, at least 2 hours.
4. Position oven rack in top third of oven. Preheat oven to 400°F (200°C). Spray a 16-well madeleine pan with baking spray with flour.
5. Place batter in a pastry bag, and cut a ½-inch opening in tip. Starting at base of wells, pipe batter into prepared pan, filling wells three-fourths full.
6. Bake until hump on madeleines springs back when touched, about 8 minutes. Let cool in pan for 5 minutes. Remove from pan, and place on a baking sheet lined with parchment paper. Garnish warm madeleines with confectioners' sugar, if desired, and serve immediately.
7. Repeat procedure with remaining batter.

CREAM PUFFS

Makes about 30 cream puffs

Also called a profiterole, the cream puff is pâtisserie's crowning achievement of simplicity. Buttery, light-as-air dough bakes into fluffy rounds with a delicate hollow center, begging to be filled with luscious crème mousseline. Dust with confectioners' sugar and pile them high; take joy in the uncomplicated perfection.

½ cup plus 1 tablespoon (127 grams) unsalted butter
½ cup (120 grams) water
½ cup (120 grams) whole milk
2 teaspoons (8 grams) granulated sugar
½ teaspoon (1.5 grams) kosher salt
1¼ cups (156 grams) all-purpose flour
5 large eggs (250 grams), room temperature
1 large egg white (30 grams), room temperature
Vanilla Crème Mousseline (recipe follows)
Garnish: confectioners' sugar

1. Preheat oven to 375°F (190°C). Using a permanent marker and a 2-inch round cutter as a guide, draw 30 circles on 2 sheets of parchment paper. Turn parchment over, and place on 2 baking sheets.
2. In a medium saucepan, melt butter over medium heat. Add ½ cup (120 grams) water, milk, granulated sugar, and salt; bring to a boil. Using a wooden spoon, stir in flour. Cook, stirring constantly, until a skin forms on bottom of pan, 1 to 2 minutes. Transfer mixture to the bowl of a stand mixer fitted with the paddle attachment. Beat at low speed until dough is warm to the touch, about 1 minute. Add eggs and egg white, one at a time, beating until combined after each addition.
3. Transfer batter to an 18-inch pastry bag fitted with a ½-inch round piping tip (Wilton 1A). Place piping tip in center of one drawn circle. Hold tip perpendicular ½ inch above parchment. Holding tip stationary the entire time, apply even pressure until batter reaches edges of drawn circle. Stop applying pressure, and lift up. Wet your finger with water, and press down tip to create a smooth top. Repeat with remaining batter.
4. Bake for 15 minutes. Rotate pans, and bake until fully puffed and deep golden brown, about 10 minutes more. Remove from pans, and let cool completely on wire racks.
5. Using a ¼-inch round piping tip (Ateco #802), poke a hole in center of bottom of each puff. Insert a skewer into hole, and move it around to ensure filling will fill entire puff. Place Vanilla Crème Mousseline in a pastry bag fitted with same ¼-inch round piping tip. Place piping tip into hole, and apply gentle pressure to fill. Repeat with remaining puffs and remaining Vanilla Crème Mousseline. Garnish with confectioners' sugar, if desired. Serve immediately, or refrigerate until ready to serve. Best served same day.

Vanilla Crème Mousseline

Makes about 5 cups

3 cups (720 grams) whole milk
1 cup (200 grams) granulated sugar, divided
1 vanilla bean, split lengthwise, seeds scraped and reserved
8 large egg yolks (149 grams)
¼ cup plus 3 tablespoons (56 grams) cornstarch
¼ teaspoon kosher salt
¼ cup (57 grams) unsalted butter, softened
1½ cups (340 grams) unsalted butter, room temperature

1. In a large saucepan, whisk together milk, ½ cup (100 grams) sugar, and vanilla bean and reserved seeds. Heat over medium heat until steaming. (Do not boil.) Discard vanilla bean.
2. In a large bowl, whisk together egg yolks, cornstarch, salt, and remaining ½ cup (100 grams) sugar. Gradually add warm milk mixture to egg yolk mixture, whisking constantly. Return mixture to saucepan, and cook over medium heat, whisking constantly, until thickened and boiling, 4 to 5 minutes. Strain mixture through a fine-mesh sieve into a large bowl. Stir in softened butter in two additions. Cover with a piece of plastic wrap, pressing wrap directly onto surface of pastry cream to prevent a skin from forming. Refrigerate until an instant-read thermometer registers 65°F (18°C) to 70°F (21°C), 2½ to 3 hours.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat room temperature butter at medium speed until smooth, about 1 minute.
4. Whisk pastry cream until smooth. (At this point, butter and pastry cream should be the same temperature.) With mixer on low speed, slowly add pastry cream to butter, beating just until combined after each addition and stopping to scrape sides of bowl. Use immediately.

PETIT BEURRE

Makes about 18 sandwich cookies

These simple cookies are rich and only slightly sweet. They are delightful on their own, straight from the oven, but a schmear of Strawberry Buttercream, ganache, or Nutella takes them to the next level.

- ½ cup plus 2 tablespoons (124 grams) granulated sugar
- ½ cup (113 grams) unsalted butter
- ⅓ cup (80 grams) water
- 3 cups (375 grams) all-purpose flour
- ½ teaspoon (2.5 grams) baking powder
- Strawberry Buttercream (recipe follows)

1. In a small saucepan, bring sugar, butter, and ⅓ cup (80 grams) water to a boil over medium heat. Reduce heat to low, and cook just until butter is melted. Remove from heat, and let cool for 20 minutes, stirring occasionally.
2. In a medium bowl, whisk together flour and baking powder. Add sugar mixture, stirring until combined. Knead by hand until smooth. Shape dough into a disk, and wrap in plastic wrap. Refrigerate for at least 3 hours.
3. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
4. On a lightly floured surface, roll dough to ¼-inch thickness. Using a 3x2-inch rectangle cutter, cut dough, rerolling scraps as necessary. Place about ½ inch apart on prepared pans. Using a docker or fork, prick dough.
5. Bake until light golden brown, 10 to 12 minutes, rotating pans halfway through baking. Let cool on pans for 10 minutes. Spread Strawberry Buttercream onto flat side of half of cookies. Place remaining cookies, flat side down, on top of buttercream.

Strawberry Buttercream

Makes about 2 cups

- ¾ cup (170 grams) unsalted butter, softened
- 3 cups (360 grams) confectioners' sugar
- ¼ teaspoon kosher salt
- ¼ cup (37 grams) minced fresh strawberries

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy. Gradually add confectioners' sugar and salt, beating until well combined. Add strawberries, and beat until combined. Use immediately.

Photo by Stephen DeVries

LANGUES DE CHAT

Makes about 36 cookies

These piped cookies are delicious on their own, but dip them in Mint Chocolate Ganache, add a sprinkle of turbinado sugar, and we dare you to eat just one.

- ½ cup (113 grams) unsalted butter, softened
- ½ cup (100 grams) granulated sugar
- ½ vanilla bean, split lengthwise, seeds scraped and reserved
- 3 large egg whites (90 grams), room temperature
- 1 cup (125 grams) all-purpose flour
- ½ teaspoon (1.5 grams) kosher salt
- Mint Chocolate Ganache (recipe follows)
- Garnish: turbinado sugar

1. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper or a nonstick baking mat.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, and reserved vanilla bean seeds at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Reduce mixer speed to medium-low. Add egg whites, one at a time, beating well after each addition.
3. In a medium bowl, sift together flour and salt three times. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined.
4. Spoon batter into a large pastry bag fitted with a medium round piping tip. Pipe batter onto prepared pans in straight lines about 3 inches long and ½ inch wide.
5. Bake until edges are golden brown, 10 to 12 minutes. Let cool completely.
6. Dip cooled cookies in Mint Chocolate Ganache, and garnish with turbinado sugar, if desired.

Mint Chocolate Ganache

Makes about 1 cup

- 1 cup (170 grams) chopped 60% cacao bittersweet chocolate
- ¾ cup (180 grams) heavy whipping cream
- ½ teaspoon (2 grams) peppermint extract

1. In a medium heatproof bowl, place chocolate.
2. In a small saucepan, heat cream and peppermint extract over medium-high heat just until bubbles form around edges of pan. (Do not boil.) Remove from heat; pour hot cream mixture over chocolate. Cover and let stand for 5 minutes; stir until chocolate is melted and mixture is smooth. Use immediately.

Photo by Stephen DeVries

CARAMELIZED LEMON AND BROWNED BUTTER FINANCIERS

Makes 12 mini cakes

Recipe by Nathan Carrabba

The caramelized lemons and browned butter add a deep complexity to these buttery mini cakes.

- **1 lemon (99 grams), cut into ¼-inch-thick slices**
- **½ cup (100 grams) plus 3 tablespoons (36 grams) granulated sugar, divided**
- **¾ cup (170 grams) plus 2 tablespoons (28 grams) unsalted butter, divided**
- **¾ cup (165 grams) firmly packed light brown sugar**
- **5 large egg whites (150 grams)**
- **½ teaspoon (2 grams) vanilla extract**
- **1 cup (125 grams) all-purpose flour**
- **1 cup (125 grams) cake flour**
- **½ cup (48 grams) almond meal**
- **½ teaspoon (2.5 grams) baking powder**
- **Pinch kosher salt**
- **Sweetened whipped crème fraîche and lemon zest, to serve**

1. Dredge lemon slices in ½ cup (100 grams) granulated sugar.
2. In a large nonstick skillet, heat 2 tablespoons (28 grams) butter over medium heat. Place lemons in an even layer in skillet. Cook until golden brown, sticky, and caramelized, about 3 minutes per side. Transfer slices to a cutting board, and finely chop.
3. Preheat oven to 400°F (200°C). Spray 2 (6-well) mini loaf pans with baking spray with flour.
4. In a small heavy-bottomed skillet, heat remaining ¾ cup (170 grams) butter over medium heat. Cook, stirring occasionally, until butter solids turn a medium-brown color and have a nutty aroma, about 10 minutes. Transfer to a small bowl. Whisk in chopped lemon, brown sugar, egg whites, vanilla, and remaining 3 tablespoons (36 grams) granulated sugar.
5. In a medium bowl, whisk together flours, almond meal, baking powder, and salt. Fold flour mixture into browned butter mixture until combined. Divide batter among prepared wells.
6. Bake until risen and lightly browned but still slightly soft in center, about 15 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Serve with sweetened whipped crème fraîche and lemon zest.

Photo by Stephen DeVries
Styling by Nathan Carrabba

MINI GALETTES DES ROIS

Makes 5 (4-inch) galettes

The galette des rois, *or French king cake, is a traditional French pastry made to celebrate the Christian feast day of Epiphany on January 6, commemorating the day the three kings arrived to visit the infant Jesus. Combining an incredibly easy recipe for rough puff pastry and a simple almond filling, these beauties will make you the reigning champion of puff pastry. We also show you how to rule those gorgeous regal patterns with just a few simple cuts.*

1¼ cups (284 grams) unsalted butter, cubed
2¼ cups (281 grams) plus 1½ teaspoons (4.5 grams) all-purpose flour, divided
2⅛ teaspoons (6 grams) kosher salt, divided
½ cup (120 grams) ice water
3 tablespoons (42 grams) unsalted butter, room temperature
½ cup (48 grams) superfine natural almond flour
¼ cup (50 grams) granulated sugar
2 large egg yolks (38 grams), divided
¼ teaspoon (1 gram) almond extract
1 whole almond (optional)
1 teaspoon (5 grams) water, room temperature, plus more for brushing

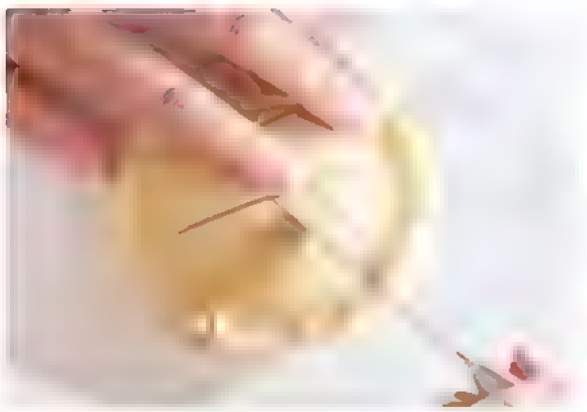
1. Freeze cubed butter for 30 minutes.
2. In the work bowl of a food processor, place 2¼ cups (281 grams) all-purpose flour and 2 teaspoons (6 grams) salt; pulse until combined. Add frozen butter; pulse until butter is dime-size. With processor running, add ½ cup (120 grams) ice water in a slow, steady stream just until mixture forms a ball. Turn out dough onto a lightly floured surface; shape into a 6-inch square. Wrap in plastic wrap, and refrigerate for at least 30 minutes.
3. On a lightly floured surface, roll dough into a 15x7-inch rectangle, lightly flouring surface as needed to prevent sticking. Fold dough in thirds, like a letter, and rotate 90 degrees. Repeat procedure twice. Wrap in plastic wrap, and refrigerate for at least 20 minutes.
4. Line 2 baking sheets with parchment paper.
5. Divide dough in half. On a lightly floured surface, roll one half into a 12x9-inch rectangle (about ⅛ inch thick), lightly flouring surface and dough as needed to prevent sticking. Using a 4-inch round cutter, cut 5 circles. Place 2 inches apart on a prepared pan. Repeat procedure with remaining dough.
6. In a small bowl, stir room temperature butter until creamy. Add almond flour, sugar, 1 egg yolk (19 grams), almond extract, remaining 1½ teaspoons (4.5 grams) all-purpose flour, and remaining ⅛ teaspoon salt; stir until well combined.
7. Using the tines of a fork, dock 5 dough circles all over. Spread 2 tablespoons (about 30 grams) frangipane on each docked circle, leaving a ½- to ¾-inch border around edges. Place whole almond (if using) in frangipane on 1 circle. Brush dough edges with room temperature water. Top with remaining dough circles, lining up edges and pressing down to seal with bottom circles. Refrigerate for 30 minutes.
8. Preheat oven to 400°F (200°C).
9. In a small bowl, whisk together 1 teaspoon (5 grams) room temperature water and remaining 1 egg yolk (19 grams).
10. Using your fingertip, press down dough edge; using the back of a small knife, simultaneously make a notch just to the side of your fingertip as if marking its location. Move fingertip to other side of notch, and repeat procedure all the way around edge. Repeat with remaining galettes. Score desired design on top of each galette. Brush tops with egg wash, being careful not to let egg wash drip down sides. Cut 5 to 6 small discreet slits in scored design to allow steam to escape.
11. Bake for 15 minutes. Rotate pans, and reduce oven temperature to 375°F (190°C); bake until deep golden brown, 10 to 15 minutes more, re-opening slits in tops if needed. Serve warm or let cool completely on a wire rack.

PRO TIP
In France, it's tradition to bake a *fève* (bean) into the galette. The lucky guest to find the fève in their slice got to be *roi* (king) for the day. Today's fèves include a range of trinkets and figurines of various sizes, shapes, and materials. For ours, we opted for an edible, affordable, and still very enjoyable almond, but feel free to substitute another favorite nut or piece of dried fruit.

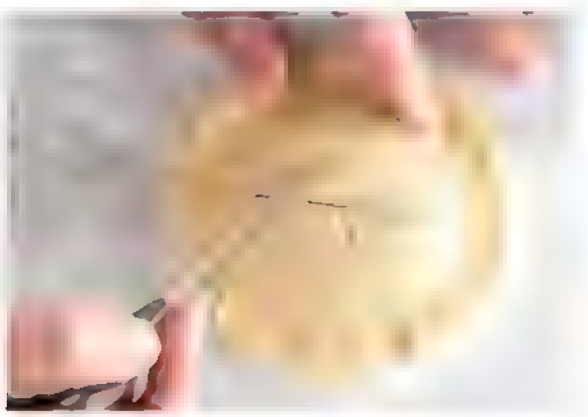
PATTERN PERFECTION

A simple guide to scoring an elegant herringbone pattern

1. To create a traditional scalloped edge, using your fingertip, press down dough edge; using the back of a small knife, simultaneously make a notch just to the side of your fingertip as if marking its location. Move fingertip to other side of notch, and repeat procedure all the way around edge.



2. Using a small knife, score 3 evenly spaced parallel lines across top to create 4 columns. (Be careful not to cut through pastry.) Score evenly spaced diagonal lines all the way down one column.



3. In adjacent column, score diagonal lines that mirror your first set to create a slight "V" shape. Repeat procedure in outer columns, only scoring up to ¼ inch from dough edges. (The "V" shape will be reversed.) Brush tops with egg wash, being careful not to let egg wash drip down sides. Cut 5 to 6 small slits discreetly in scored design to allow steam to escape.

boulangerie

From the ultimate dinner companion—the demi baguette—to the versatile sandwich bread Pain de Mie, these bread recipes will make you the master of artisan French bread

PAIN DE MIE

Makes 1 (9x4-inch) Pullman loaf or 1 (8½x4½-inch) loaf

This sweet bread's soft texture and lack of chewy crust make it the go-to sandwich bread in France. The addition of crème fraîche gives our Pain de Mie an extra-moist crumb, so it's the ultimate vessel for croque monsieur. We like ours baked in a Pullman pan to follow the traditional method, but use a traditional loaf pan if you want a domed top. We got great results with both.

- **3 cups (375 grams) all-purpose flour**
- **2 tablespoons (24 grams) granulated sugar**
- **2½ teaspoons (7.5 grams) kosher salt**
- **2¼ teaspoons (7 grams) instant yeast**
- **½ cup (120 grams) crème fraîche**
- **½ cup (120 grams) whole milk**
- **1 large egg (50 grams), room temperature**
- **2 tablespoons (28 grams) unsalted butter, melted**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, sugar, salt, and yeast at low speed just until combined.
2. In a medium microwave-safe bowl, combine crème fraîche and milk. Heat on high until an instant-read thermometer registers 100°F (38°C). Whisk in egg and melted butter.
3. With mixer on low speed, add crème fraîche mixture to flour mixture, beating just until combined, about 30 seconds. Switch to the dough hook attachment. Beat at low speed until dough is smooth and elastic and pulls away from sides and bottom of bowl, about 4 minutes. Shape dough into a smooth round.
4. Spray a medium bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
5. Turn out dough onto a lightly floured surface, and shape into an 8x7-inch rectangle. Fold top third of dough over center, pressing to seal; continue to fold over remaining third, pressing to seal. Fold ends in slightly; tighten loaf by folding top third over center and rolling it up, pressing to seal. (Final length should be 9 inches.)
6. Lightly brush a Pullman pan or an 8½x4½-inch loaf pan with oil. Place dough in prepared pan, and gently press top of dough flat. (If made in loaf pan, you do not need to press flat.) Cover and let rise in a warm, draft-free place (75°F/24°C) until dough has risen ½ inch from top of pan, about 1 hour. (If using loaf pan, dough should rise ¾ inch over top of pan.)
7. Preheat oven to 375°F (190°C).
8. Bake until crust is golden and an instant-read thermometer inserted in center registers 200°F (93°C), about 40 minutes. (If made in a loaf pan, cover with foil halfway through baking.)

PAIN AU RAISIN SWEET ROLLS

Makes 6 rolls

Baked to tall, golden perfection in copper soufflé molds, these rolls are a home baker-friendly version of the original, with an easy-to-use frangipane filling replacing the crème pâtissière.

- 3½ tablespoons (52.5 grams) warm whole milk (105°F/41°C to 110°F/43°C)
- 3½ tablespoons (42 grams) granulated sugar, divided
- 1¼ teaspoons (3.75 grams) active dry yeast
- 2 cups (250 grams) all-purpose flour, divided
- 3 large eggs (150 grams), room temperature
- ½ teaspoon (1.5 grams) kosher salt
- 9 tablespoons (126 grams) unsalted butter, softened
- ⅔ cup (114 grams) raisins
- ⅓ cup (60 grams) golden raisins
- 3 tablespoons (45 grams) warm brandy
- 1 tablespoon (14 grams) unsalted butter, melted

Frangipane (recipe follows)

- 1 large egg white (30 grams)
- 2 tablespoons (30 grams) water, divided
- 1½ teaspoons (6 grams) Swedish pearl sugar
- ⅓ cup (107 grams) apricot preserves

1. In the bowl of a stand mixer, stir together warm milk, 1 tablespoon (12 grams) granulated sugar, and yeast. Let stand until foamy, about 10 minutes.
2. Add 1 cup (125 grams) flour and eggs to yeast mixture; using the paddle attachment, beat at medium-low speed until mostly smooth, 2 to 3 minutes, stopping to scrape sides of bowl. (Some small lumps remaining are OK.) Cover and let stand in a warm, draft-free place (75°F/24°C) until slightly puffed, with small bubbles forming on top and at edges, 30 to 45 minutes.
3. Add salt, remaining 1 cup (125 grams) flour, and remaining 2½ tablespoons (30 grams) granulated sugar to flour mixture; using the dough hook attachment, beat at low speed just until combined. Increase mixer speed to medium, and beat until dough is elastic and quite smooth, 7 to 10 minutes, stopping to scrape sides of bowl. Add softened butter, 1 tablespoon (14 grams) at a time, beating until combined after each addition. (Dough should pass the windowpane test; see PRO TIP.)
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.
5. On a lightly floured surface, turn out dough; fold dough 4 to 6 times to knock out air. Return dough to bowl; cover and refrigerate for at least 5 hours or up to 8 hours. (You can also do an overnight proof for a maximum of 12 hours. Make sure to place dough in a large bowl, giving it room to grow.)
6. In a medium bowl, combine all raisins and warm brandy; let stand for 20 minutes.
7. Line a rimmed baking sheet with parchment paper. Using a pastry brush, coat 6 (3-inch) copper soufflé molds* with melted butter, using vertical strokes up sides. Flour molds, shaking out excess. Place molds on prepared pan.
8. Turn out dough onto a heavily floured surface; lightly sprinkle top of dough with flour. Roll into a 16x10-inch rectangle. Using a small offset spatula, dot Frangipane onto dough; spread into an even layer, leaving a ½-inch border on one long side. Sprinkle soaked raisins onto Frangipane. Starting with long side opposite border, roll dough into a log. Gently shape log with hands to 16 inches and more even thickness, if necessary. Using a serrated knife dipped in flour, cut log into 6 (2½-inch-thick) slices, trimming ends if necessary. Place rolls, cut side down, in prepared molds. Loosely cover and let rise in a warm, draft-free place (75°F/24°C) until dough springs back when touched, 20 to 35 minutes.
9. Preheat oven to 350°F (180°C).
10. In a small bowl, whisk together egg white and 1 tablespoon (15 grams) water. Using a pastry brush, brush top of rolls with egg wash; sprinkle with pearl sugar.
11. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 20 to 30 minutes. Let cool in molds for 5 minutes. Carefully remove from molds, and place on a wire rack.
12. In a small microwave-safe bowl, combine preserves and remaining 1 tablespoon (15 grams) water. Heat on high in 10-second intervals, stirring between each, until melted. Pour mixture through a fine-mesh sieve; discard solids. Using a pastry brush, glaze top of rolls with preserves mixture. Serve warm.

**We used Mauviel M'Passion Mini Copper Soufflé Molds. This recipe also works in tall (2-inch-high) 8-ounce ramekins or jumbo muffin cups.*

PRO TIP
Test the dough for proper gluten development. Pinch off (don't tear) a small piece of dough. Slowly pull dough out from center. If dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If dough tears, it's not quite ready. Beat for 1 minute, and test again.

Frangipane

Makes 1⅓ cups

- 7 tablespoons (98 grams) unsalted butter, very softened
- 1 cup (96 grams) very finely ground almond flour
- ½ cup (100 grams) granulated sugar
- 1 large egg (50 grams)
- 2½ tablespoons (20 grams) all-purpose flour
- ¾ teaspoon (2.25 grams) kosher salt
- ¾ teaspoon (3 grams) almond extract

1. In a large bowl, whisk butter until creamy. Add almond flour and all remaining ingredients, whisking until well combined. Use immediately, or cover with a piece of plastic wrap, pressing wrap directly onto surface of paste to prevent a skin from forming. Refrigerate for up to 4 days. Microwave refrigerated Frangipane on high in 5-second intervals just until spreadable.

BRIOCHE À TÊTE

Makes 1 (8-inch) loaf

The French name of this brioche refers to the shape (tête means "head"). One of the most recognizable forms of brioche, it's noted by a smaller dome (the head) atop the larger round loaf. It's often simply called a Parisienne.

Basic Brioche Dough (recipe follows)
1 large egg (50 grams), lightly beaten

1. Spray a large brioche à tête mold with baking spray with flour.
2. Divide dough into 6 portions (160 to 165 grams each). Roll into balls, and arrange in prepared pan. Cover and let rise in a warm, draft-free place (75°F) until dough is puffed, 1 to 1½ hours.
3. Preheat oven to 400°F (200°C).
4. Brush dough with egg.
5. Bake for 15 minutes. Reduce oven temperature to 350°F (180°C), and bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 35 to 40 minutes more.

Basic Brioche Dough

Makes 1 large Brioche à Tête

⅓ cup (80 grams) warm whole milk (80°F/27°C to 100°F/38°C)
3 tablespoons (36 grams) granulated sugar
1 tablespoon (9 grams) active dry yeast
3¼ cups (406 grams) all-purpose flour, divided
5 large eggs (250 grams), room temperature
1 teaspoon (3 grams) kosher salt
1 cup (227 grams) unsalted butter, softened

1. In the bowl of a stand mixer, combine warm milk, sugar, and yeast. Let stand for 10 minutes.
2. Add 1½ cups (188 grams) flour and eggs to yeast mixture; using the paddle attachment, beat at medium-low speed until smooth, 2 to 3 minutes. Cover and let stand until small bubbles form around edges of mixture, 30 to 45 minutes.
3. Switch to the dough hook attachment. Add salt and remaining 1¾ cups (218 grams) flour. Beat at medium speed until dough is smooth and elastic and pulls away from sides of bowl, 8 to 10 minutes.
4. With mixer on medium speed, add butter, 1 tablespoon (14 grams) at a time, beating until combined after each addition.
5. Spray a large bowl with baking spray with flour. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1½ to 2½ hours.
6. On a lightly floured surface, turn out dough, and fold a few times to knock out a bit of air. Return dough to greased bowl; cover and refrigerate for at least 8 hours or up to 16 hours.

PRO TIP
To get the right shape, you'll need a specific brioche à tête pan, a fluted loaf pan that's easily found at shops such as Food52, Sur La Table, Williams Sonoma, and World Market.

CHEESE AND ROSEMARY BRIOCHE

Makes 2 (9x5-inch) loaves

We love this recipe for sandwich bread or an afternoon snack. Though the recipe calls for a double-cream cheese, we especially love this with the ultra-rich and creamy Saint André triple-cream cow's milk cheese—pure decadence.

Basic Brioche Dough (recipe follows)
- 8 ounces (226 grams) double-cream cheese, cubed
- 2 tablespoons (4 grams) chopped fresh rosemary
- 1 large egg (50 grams)
- 1 tablespoon (15 grams) water

1. Make Basic Brioche Dough as directed through step 4. Place dough on a lightly floured surface, and fold in cheese and rosemary. (See Note). Proceed with Basic Brioche Dough recipe to let dough rise.
2. Remove dough from refrigerator. Lightly spray 2 (9x5-inch) loaf pans with baking spray with flour.
3. Divide dough into 6 portions (about 200 grams each). On a lightly floured surface, roll each portion into 12-inch rope. Braid together 3 ropes very tightly. Place in 1 prepared pan, folding ends of braid under to fit in pan. Repeat procedure with remaining 3 portions of dough, and place in remaining pan, fold ends of brain under. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size,
1 to 1½ hours.
4. Preheat oven to 350°F (180°C).
5. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Brush egg wash over dough.
6. Bake for 30 minutes. Cover with foil, and bake until an instant-read thermometer inserted in center registers 190°F (88°C), 15 to 20 minutes more. Serve warm.

Note: *If cheese and rosemary don't incorporate well in the mixer, turn out onto a lightly floured surface and knead by hand until everything is evenly distributed.*

Basic Brioche Dough

Makes 2 (9x5-inch) loaves

- ⅓ cup (80 grams) warm whole milk (80°F/27°C to 100°F/38°C)
- 3 tablespoons (36 grams) granulated sugar
- 1 tablespoon (9 grams) active dry yeast
- 3¼ cups (406 grams) all-purpose flour, divided
- 5 large eggs (250 grams), room temperature
- 1 teaspoon (3 grams) kosher salt
- 1 cup (227 grams) unsalted butter, softened

1. In the bowl of a stand mixer, combine warm milk, sugar, and yeast. Let stand for 10 minutes.
2. Add 1½ cups (188 grams) flour and eggs; using the paddle attachment, beat at medium-low speed until smooth, 2 to 3 minutes. Cover and let stand until small bubbles form around edges of mixture, 30 to 45 minutes.
3. Switch to the dough hook attachment. Add salt and remaining 1¾ cups (218 grams) flour. Beat at medium speed until dough pulls away from sides of the bowl and is smooth and elastic, 8 to 10 minutes.
4. With mixer on medium speed, add butter, 1 tablespoon (14 grams) at a time, beating until combined after each addition.
5. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1½ to 2½ hours.
6. On a lightly floured surface, turn out dough and fold a few times to knock out a bit of air. Return dough to greased bowl; cover and refrigerate for at least 8 hours or up to 16 hours.

DEMI BAGUETTES

Makes 4 loaves

A compact recipe for the French classic offers home bakers a chance to bring the art of boulangerie to their small-scale but no-less-artisan home operation.

Poolish:
1 cup plus 1 tablespoon (241 grams) tepid water (70°F/21°C)
1/16 teaspoon instant yeast
1¾ cups plus 2½ tablespoons (242 grams) bread flour

Dough:
1 cup plus 2½ tablespoons (262 grams) water (see Note for temperature)
1 teaspoon (3 grams) instant yeast
3¾ cups (476 grams) bread flour
1½ tablespoons (14 grams) kosher salt

1. For poolish: In a large bowl, stir together 1 cup plus 1 tablespoon (241 grams) tepid water and yeast. Add flour, and stir thoroughly by hand until smooth and no dry bits of flour remain. Cover bowl with plastic wrap, and let stand at room temperature for 14 to 16 hours.
2. For dough: In the bowl of a stand mixer fitted with the dough hook attachment, combine poolish, 1 cup plus 2½ tablespoons (262 grams) water, and yeast. Add flour and salt. Beat at medium-low speed for 3 minutes; beat at medium speed for 3 minutes. Test dough using the windowpane method. (See PRO TIP on page 91.) Final dough should be smooth.
3. Spray a large glass bowl with cooking spray. Place dough in bowl, turning to grease top. Cover with a kitchen towel, and let rise in a warm, draft-free place (75°F/24°C) for 1½ hours, folding after 45 minutes.
4. Turn out dough onto a floured surface, and divide into 4 portions (300 grams each). Shape each portion into a blunt log by gently flattening dough into a rectangle. (There is no set size or thickness that the rectangle should be. The proof will determine these dimensions.) Take top edge of short side of dough, and fold top third toward center, sealing it with your thumbs. Fold dough again by taking top edge and folding it down and sealing it with your thumbs. Roll dough until seam side is down. Cover with a kitchen towel, and let stand for 15 minutes.
5. Shape baguettes by gently flattening dough into a rectangle. Take top edge of long side of dough, and fold top third toward center, pressing to seal. Turn dough 180 degrees, and repeat folding top third to meet other fold in center. Take top edge of long side of dough, and tuck it to center, and going left to right, seal it by pressing firmly with the heal of your hand. Turn dough 180 degrees, and tuck top third over the rest of the dough, sealing it by pressing firmly with the heal of your hand. Roll seal to bottom, and using both hands, gently roll from center out toward ends, lengthening the dough as you go, and tapering ends. Baguettes should be about 14 inches long. Place baguettes on baguette pans. Cover and let rise in a warm, draft-free place (75°F/24°C) for 45 minutes to 1 hour.
6. Soak a kitchen towel with water, and place on a rimmed baking sheet. Place in oven, and pour enough water in pan to cover bottom. Preheat oven to 500°F (260°C).
7. Using a lame, score dough. Place dough in oven.
8. Immediately reduce oven temperature to 480°F (249°C). Bake for 10 minutes. Remove baking sheet with towel (it should be dry now), and bake until rich golden brown, 5 to 10 minutes more. Let cool on a wire rack before cutting or storing.

Note: *This recipe was developed in a 71°F environment, so the water temperature used in this recipe was 58°F. There is an equation to figure out the correct temperature of the water based on the temperature of your environment. Use Fahrenheit temperatures. Take the desired dough temperature (75°F), and multiply by 4 to get 300°F. Then subtract the preferment temperature (the temperature of your poolish), room temperature, flour temperature, and friction factor. (Friction factor is the amount that mixing increases the dough's temperature. Each mixer will have a slightly different friction factor, but a good place to start is 25°F.)*

Example equation:
75°F (desired dough temperature) x 4 = 300°F
300°F - 79°F (preferment temperature) - 71°F (room temperature) - 67°F (flour temperature) - 25°F (friction factor) = 58°F (water temperature for final dough)

STRAWBERRY BRIOCHE WITH PEARL SUGAR

Makes 1 (9x5-inch) loaf

Sticky-sweet strawberry filling is smeared, rolled, and twisted into a buttery brioche dough, and a final sprinkling of pearl sugar offers an element of elegant crunch.

3 cups (375 grams) all-purpose flour
¼ cup (50 grams) granulated sugar
2 teaspoons (6 grams) instant yeast
2 teaspoons (6 grams) kosher salt
4 large eggs (200 grams)
½ cup (120 grams) warm whole milk (120°F/49°C to 130°F/54°C)
¾ cup (170 grams) unsalted butter, softened
1 tablespoon (3 grams) lemon zest
1 large egg white (30 grams)
1 tablespoon (15 grams) water
Strawberry Jam Filling (recipe follows)
Pearl sugar, for sprinkling

1. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, granulated sugar, yeast, and salt at very low speed just until combined; stir in eggs. With mixer on low speed, gradually add warm milk, beating until dough comes together. Increase mixer speed to medium-high, and beat for 6 to 8 minutes. Test dough using the windowpane test. (See PRO TIP.)
2. Switch to the dough hook attachment. With mixer on medium-high speed, add butter in three additions, beating until combined after each addition. Beat until dough is smooth and elastic and pulls away from sides of bowl. Beat in lemon zest until combined.
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover surface of dough with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1½ to 2 hours.
4. Refrigerate dough for 30 minutes. (Alternatively, dough can be made 1 day in advance and the entire rise may take place in the refrigerator overnight. Remove dough from refrigerator, and let come to room temperature before proceeding.)
5. Spray a 9x5-inch loaf pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
6. In a small bowl, whisk together egg white and 1 tablespoon (15 grams) water.
7. On a heavily floured surface, roll dough into 16x12-inch rectangle. Brush edges of dough with egg wash. Spread Strawberry Jam Filling onto dough, leaving a 1-inch border on all sides. Starting with one short side, roll up dough, jelly roll style, and pinch seam to seal. Using a bench scraper, cut roll in half lengthwise. Carefully twist dough pieces tightly around each other, pinching ends to seal. Place, cut sides up, in prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 minutes to 1 hour.
8. Preheat oven to 350°F (180°C).
9. Brush top of loaf with egg wash, and sprinkle with pearl sugar.
10. Bake for 20 minutes. Cover with foil, and bake until an instant-read thermometer inserted in center registers 190°F (88°C), 40 to 45 minutes more. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack.

PRO TIP
Test the dough for proper gluten development using the windowpane test. Pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.

Strawberry Jam Filling

Makes 1 cup

1 cup (320 grams) strawberry preserves
2 tablespoons (16 grams) cornstarch
2 tablespoons (30 grams) fresh lemon juice

1. In a small saucepan, heat all ingredients over medium heat until slightly thickened, about 5 minutes. Remove from heat; let cool completely. Refrigerate for 30 minutes before using.

PAIN AU LEVAIN

Makes 2 loaves

Made with the dependable workhorse of the kitchen, the Dutch oven, this sourdough boule is a humble but mighty loaf that will bring rustic charm to your spread.

Leaven:

- **¾ cup plus 2 tablespoons (200 grams) water (60°F/15°C)**
- **1 tablespoon plus 1 teaspoon (24 grams) sourdough culture**
- **1½ cups plus 1 tablespoon (199 grams) bread flour**

Dough:

- **3½ cups plus 1 teaspoon (800 grams) warm water (80°F/27°C), divided**
- **5¾ cups plus 2½ tablespoons (750 grams) bread flour**
- **1¾ cups plus 3 tablespoons (252 grams) whole wheat flour**
- **2 tablespoons plus 1 teaspoon (21 grams) kosher salt**

Buckwheat flour, for dusting

1. For leaven: In a large bowl, stir together ¾ cup plus 2 tablespoons (200 grams) water and sourdough culture. Add bread flour, and stir thoroughly by hand until smooth and no dry bits of flour remain. Cover bowl with plastic wrap, and let stand at room temperature overnight.
2. For dough: In a large bowl, stir together 3¼ cups (738 grams) warm water and 1¼ cups plus 1 teaspoon (350 grams) leaven. (Reserve remaining 50 grams leaven; it is now your starter.) Add bread flour and whole wheat flour, and stir by hand until no dry bits of flour remain. Let stand for 30 minutes.
3. Add salt and remaining ¼ cup plus 1 teaspoon (62 grams) warm water to flour mixture, and squeeze dough to combine. (The dough will seem to separate, but it will re-form as you knead dough by folding it on top of itself.)
4. In a thick glass bowl, place dough. Cover with a kitchen towel, and let rise in a warm, draft-free place (75°F/24°C) until dough feels smooth and soft, 3 to 4 hours, turning every 30 minutes. (To complete a turn, grab underside of dough, stretch it up, and fold it to center of dough. Do this 3 to 4 times around bowl.)
5. Turn out dough onto a lightly floured surface, and divide in half. Preshape dough by folding each portion in half; work dough into a tight, smooth ball. Cover dough with a kitchen towel, and let stand for 20 to 30 minutes.
6. For final shape, turn over 1 loaf, grab bottom edge, and gently stretch and fold bottom third over center third. Stretch right side out, and fold right third over center; repeat with left side. Finish by folding top third over previous folds. Roll loaf away from you, and using both hands, cup dough, and pull it toward you to seal. Repeat with remaining loaf. Place in separate bowls or baskets lined with kitchen towels heavily dusted with buckwheat flour. Let rise for 3 hours.
7. Preheat oven to 500°F (260°C). Place a Dutch oven in oven to preheat.
8. Carefully remove Dutch oven, and turn out one loaf into hot pan. Be very careful not to touch sides. Score loaf. Place lid on Dutch oven, and return to oven.
9. Immediately reduce oven temperature to 450°F (230°C). Bake for 20 minutes. Remove lid, and bake until bread is deep golden brown, 15 to 20 minutes more. Immediately place loaf on a wire rack to let cool.
10. Increase oven temperature to 500°F (260°C), preheat Dutch oven again, and repeat procedure with remaining loaf.

CAN
MATT KNI

french connection

ACROSS THE COUNTRY, THESE BAKERIES BRING AN AUTHENTIC TASTE OF FRANCE STATESIDE.

There may be no better way to start the day than with a little something French. Sweet or savory, that's your call—but unless you feel like waking up at 4 a.m. to make it, you're going to need a nearby pâtisserie or boulangerie to get your croissant, cannelé, boule, or baguette fix. Here are 10 classic and contemporary bakeries in the United Sates that are rising to the occasion, offering masterfully made French pastries and breads, integrating regional flavors and ingredients, and earning a legion of local devotees.

Maison Valentine

MIAMI, FLORIDA

maisonsvalentine.com

The French pastries from Maison Valentine in Miami, Florida, are best enjoyed on a beach towel spread out on warm Florida sand. Brigitte Cavallero and her son, Bastien, embarked from France to begin their own pâtisserie in Miami, falling instantly in love with the city and its vibrant culture. Pastry chef Stéphane Merlat is a true "haute-couture" pastry designer, specializing in 10 different flavors of choux (delicious puffed pastry filled with flavored cream), alongside a display of stunning individual French pâtisserie.

FOLLOW ON INSTAGRAM: @MAISONSVALENTINE

La Farm Bakery

CARY, NORTH CAROLINA

lafarmbakery.com

The endlessly quotable Lionel Vatinet often says, "When you are sleeping, we are baking"—which means it's possible to walk into his La Farm Bakery at 7 a.m. any given day and pick up one of the 15 kinds of Old-World crafted, innovatively flavored baguettes, boules, and pains de mie made fresh since midnight. None of them—especially the signature sourdough "La Farm" loaf—would look out of place in a Provençal farmhouse. The French-born baker and cookbook author has found a way to recreate Parisian-style bakery in the Tarheel State, thousands of miles from his native France.

FOLLOW ON INSTAGRAM: @LAFARMBAKERY

La Bonne Bouchée

CREVE COEUR, MISSOURI

labonnebouchee.com

Since 1981, many a St. Louis, Missouri, area sweet tooth has been sated by Olivier Leguet's legendary Strawberry Mousseline Cake—the signature offering at his much-beloved Creve Coeur, Missouri, bakery. The Vendôme, France-raised chef and owner oversees a staff of 40 who fill the pastry cases with baba au rhum, fruit tarts, and several dozen flavors of macarons daily.

Sucré Table

TAMPA, FLORIDA

sucretable.com

After attending the Culinary Institute of America in New York, Brenda Villacorta honed her French pastry skills at French Michelin Star restaurants and high-end bakeries like Le Bernardin, Jean-Georges, and Dominique Ansel. A competitor on Food Network's *Cake Wars Christmas*, Brenda's innovative and creative style is a Parisian beacon in the heart of Tampa, Florida—from stunningly laminated pâtisserie to gâteaux incorporating fresh and unique flavors.

FOLLOW ON INSTAGRAM: @SUCRETABLE

Bakery Lorraine

SAN ANTONIO, TEXAS

bakerylorraine.com

Anne Ng and Jeremy Mandrell fell in love during the late shift at Thomas Keller's Bouchon Bakery in the Napa Valley region of California and opened up a place of their own where they vowed to bake the best croissants in all of Texas. The range of their French pastries varies with the seasons, but their always-available, innovatively flavored (think green apple, cereal milk, caramel apple, and dark chocolate cassis) macarons have become something of a local obsession.

FOLLOW ON INSTAGRAM: @BAKERY_LORRAINE

b. Patisserie

SAN FRANCISCO, CALIFORNIA

bpatisserie.com

Belinda Leong and Michel Suas have devoted their lives to crafting exceptional French pastry. In 2012, they founded b. Patisserie and transformed the bakery into a prime spot for world-class pâtisserie both on the West Coast and at the bakery's overseas location in Seoul, South Korea. Check out two of b. Patisserie's most sought-after treats: the flakiest and most buttery kouign amann and the brioche-centered bostock dipped in passion fruit syrup and topped with almond cream.

FOLLOW ON INSTAGRAM: @BPATISSERIE

La Fournette

CHICAGO, ILLINOIS

lafournette.com

Fourth-generation baker Pierre Zimmermann uprooted from his native Alsace to Chicago, Illinois, and brought his family—and their baking traditions—along with him. Michèle, his wife, directs the front of house while Pierre and their two sons craft classic sourdough-based baguettes, miches, fougasses, and rustic pavés back in the kitchen.

FOLLOW ON INSTAGRAM: @LAFOURNETTEBAKERY

Babettes Artisan Breads

LONGMONT, COLORADO

babettesbakery.com

Cyclist-turned-artisan bread maker Steve Scott honed his craft at bakeries around the country, but when he moved to Longmont, Colorado, about an hour from the Mile High City, he ran into a roadblock: the altitude's effect on the dough's rate of fermentation. At Babettes, he's adapted classic methods to turn out stunning French country-style loaves with a dark, crunchy, caramelized crust—and they're just racing out the door.

FOLLOW ON INSTAGRAM: @BABETTESARTISAN

St Honoré Boulangerie

PORTLAND, OREGON

sainthonorebakery.com

Honoré is the patron saint of bakers, and master baker Dominique Geulin has been among the faithful since his childhood in coastal Normandy, where he spent his time learning traditional bread techniques from his father. The methods are sacrosanct, but Dominique now proudly places sustainability and local Pacific Northwest ingredients—like direct-seeded, eco-friendly flour from Shepherd's Grain—at the fore in honor of his adopted home of Portland, Oregon.

FOLLOW ON INSTAGRAM: @STHONOREBAKERY

Cannelle by Matt Knio

DETROIT, MICHIGAN

cannelledetroit.com

After seizing the opportunity to work on a chocolate farm in Africa, Matt Knio traveled to Paris to learn French pastry under master pastry chef Claude Baraque. Matt soon enrolled in the Académie de Versailles, graduating a master artesian. Learning from several well-known pâtisseries before becoming head pastry chef at the Ritz-Carlton in Detroit, Michigan, Matt decided to create his own pâtisserie in the heart of Detroit. With his unique background in chocolate, we find it hard to pass up the Chocolate Concha—an extra-light pâte à choux concha coated with chocolate glaçage, filled with chocolate pastry cream, and garnished with chocolate sablé crumbs.

FOLLOW ON INSTAGRAM: @CANNELLEBYMATTKNIO

pages of pâtisserie

WHEN WE LONG FOR A TASTE OF
FRANCE BUT LACK A PLANE TICKET,
WE TURN TO THESE FIVE TRUSTED AND
TREASURED COOKBOOKS FOR SWEET
STORIES AND EVEN SWEETER RECIPES

The Book:
MY PARIS KITCHEN: RECIPES AND STORIES BY DAVID LEBOVITZ

(TEN SPEED PRESS, 2014)

Blogger and gourmand David Lebovitz captures Paris's modern culinary culture with the recipes and anecdotes featured in his delicious cookbook.

APRICOT CRUMBLE TART (TARTE CRUMBLE AUX ABRICOTS)

Serves 8 to 10

One of the secrets of French home "bakers" are rolls of tart dough that are sold in supermarkets in boxes that look similar to those containing rolls of aluminum foil. When you want to make a tart, you simply unroll the dough, line a tart pan, and—voilà!—you're set to go. It's a good idea, until you taste the dough (and read the ingredients), and realize that bakeries needn't worry about the competition. One dessert that's easy to make at home, which the French have adopted from the English, is le crumble. Because I am a home baker, I don't have any problem turning this into a tart with homemade dough when fresh apricots from Provence become abundant in the Paris markets each summer.

The first time I saw a fresh apricot (I had only known the dried ones) was when I was baking in upstate New York in the 1980s. Someone brought me a small basket containing just six fruits, which I carefully sliced up to make one tart for eight fortunate customers. So I'm thrilled that I can now get them by the bag load. Still, I do take the time to treat the apricots right, rolling out a tart shell (that I make with pure butter), packing them into the filling, and topping it all with a crunchy topping of nuts and a dusting of cinnamon. I fit right in with the French because I'm hopelessly radin *(cheap) and can't bear to throw anything away, so I also use the apricot pits to flavor apricot kernel ice cream, which is exactly what I want melting alongside, or on top of, this tart.*

DOUGH

- **6 tablespoons (3 ounces/85 grams) unsalted butter, chilled**
- **½ cup (100 grams) granulated sugar**
- **2 large egg yolks (37 grams)**
- **1¼ cups (175 grams) all-purpose flour**
- **½ teaspoon (1.5 grams) sea salt or kosher salt**

CRUMBLE TOPPING

- **¾ cup (75 grams) whole almonds**
- **½ cup (70 grams) all-purpose flour**
- **⅓ cup (60 grams) packed light brown sugar**
- **½ teaspoon (1 gram) ground cinnamon**
- **½ teaspoon (1.5 grams) sea salt or kosher salt**
- **6 tablespoons (3 ounces/85 grams) unsalted butter, chilled and cubed**

FILLING

- **2 pounds (900 grams) ripe, fresh apricots, pitted and quartered**
- **3 tablespoons (36 grams) granulated sugar**
- **1 tablespoon (8 grams) cornstarch**
- **1 teaspoon (4 grams) vanilla extract**
- **¼ teaspoon (1 gram) almond extract**
- **Whipped cream, vanilla ice cream, Apricot kernel ice cream, or Buttermilk ice cream, to serve**

1. To make the dough, remove butter from the refrigerator 10 minutes before you plan to use it and let it soften slightly in the bowl of a stand mixer fitted with the paddle attachment. Add the sugar and beat on medium speed just until no visible lumps of butter remain. Add the egg yolks, then the flour and salt. Mix until the dough comes together. (You can also make the dough in a bowl using a spatula and a little moxie.)
2. Coat the bottom and sides of a 9- to 10-inch (23 to 25cm) springform pan with nonstick spray. Use the heel of your hand to press the dough over the bottom of the pan, and a little less than halfway up the sides. Try to get the bottom as even as possible, not because anyone will see it, but so it bakes evenly. Put the pan in freezer for 30 minutes.
3. Make the crumble topping by pulsing the almonds, flour, brown sugar, cinnamon, and salt in a food processor until the almonds are broken up into very small pieces. Add the butter and pulse the food processor; after a few moments, the mixture will look sandy. As you continue to pulse, pieces will just start clumping together. Stop pulsing at that point and chill the crumble topping. (If you don't have a food processor, you can make the crumble topping by chopping the almonds finely and mixing the topping with a pastry blender or by hand.)
4. Preheat the oven to 375°F (190°C).
5. Line the springform pan with aluminum foil and a single layer of pie weights (or dried beans). Bake for 20 minutes. Remove the foil and pie weights and bake for another 5 to 10 minutes, until the tart shell is browned.
6. After the tart shell comes out of the oven, make the filling. In a bowl, mix the apricots with the sugar, cornstarch, and vanilla. Do not make the filling too far in advance because the apricots may become too juicy.
7. Transfer the apricots to the tart shell and even them out. Strew the crumble topping evenly over the apricots. Bake the tart for 50 minutes, until the crumble topping is nicely browned. Let cool on a wire rack for a few minutes, then run a knife around the outside of the tart to separate it from pan, in case any juices ran over. Let rest for 30 minutes, then remove the sides of the springform and let the tart cool. The edges may look rather dark, but should taste fine, not burnt. Serve warm or at room temperature with whipped cream or ice cream.

Reprinted with permission from *My Paris Kitchen* by David Lebovitz, copyright © 2014. Published by Ten Speed Press, an imprint of Random House LLC. Photography credit: Ed Anderson © 2014

recipes and
stories
My Paris Kitchen
David Lebovitz

FRENCH
COUNTRY COOKING

The Book:

FRENCH COUNTRY COOKING: MEALS AND MOMENTS FROM A VILLAGE IN THE VINEYARDS BY MIMI THORISSON

(CLARKSON POTTER, 2016)

After spending time in an old château in Medoc, France, French blogger Mimi Thorisson brings a delicious taste of the French countryside with recipes and interviews with local artisans and chefs.

CINNAMON CRÊPES WITH CREAM AND STRAWBERRIES

Serves 6 to 8

This is a recipe from my Icelandic mother-in-law, Jóhanna. She's been making these crêpes forever, always in the same pan, and when she comes to stay with us she brings the pan with her. It's a very popular recipe in Iceland, perfect for long, dark days when there is nothing better than to snuggle up inside and watch the weather blowing outside. Jóhanna always makes a lot of crêpes: the first twenty-five are eaten immediately by the army of children waiting impatiently next to the stove.

The next twenty-five she lets cool slightly before folding them over a generous portion of whipped cream, sometimes with strawberries. They are divine, so much so that I started making them, too, though Jóhanna's remain better than mine. There is a story involved that I'm not sure I should go into (you know, mothers-in-law, and all that), but here goes: When Oddur, my husband, was little he never really liked these crêpes (much to his mother's chagrin), particularly not the ones with cream. But now he's developed a fondness for them, even the creamy ones. This irritates Jóhanna, and when she sees him eating them she just shakes her head. He tries to explain that he's just grown into them but she won't have any of it . . . mothers and sons.

2 tablespoons / 30 grams unsalted butter
⅓ cup / 65 grams granulated sugar
2 large eggs (100 grams)
2 cups / 500 ml whole milk
½ teaspoon / 2 grams vanilla extract
1½ cups / 180 grams all-purpose flour
1½ teaspoons / 3 grams ground cinnamon
1 teaspoon / 5 grams baking powder
¼ teaspoon fine sea salt
1 cup / 250 ml heavy cream
Strawberries, diced

1. In a small (8-inch / 20 cm) sauté pan, melt the butter. Remove from the heat and set aside to cool.
2. In a large bowl, whisk together the sugar and eggs for a minute. Gradually whisk in the milk and vanilla. In a separate bowl, whisk together the flour, cinnamon, baking powder, and salt. Whisk the flour mixture into the milk mixture until you get a smooth, fluid batter. Finally, stir in the melted butter.
3. Return the sauté pan to medium-high heat. When the pan is very hot, spoon 2 tablespoons of the batter into the pan, swirling the pan to cover the surface evenly. Cook for a minute or so, until the edges start browning. Lift the edges slightly with a butter knife, then flip the crêpe and brown the other side, about 30 seconds.
4. Transfer the crêpe to a plate and continue cooking the remaining batter in the same fashion, stacking the crêpes on top of each other. You should get 20 to 25 crêpes. When finished, cover the stack with an inverted plate, wrap in a clean kitchen towel, and cover with plastic wrap or a plastic bag to keep the crêpes moist and soft. You can keep them this way for up to 6 hours before serving.
5. Just before serving, whip the cream until it holds soft peaks. Spoon a tablespoon or so of whipped cream into the center of each crêpe, add some diced strawberries, and then fold in half and in half again to form a triangle. Serve immediately.

Reprinted with permission from *French Country Cooking* by Mimi Thorisson, copyright © 2016. Published by Clarkson Potter, an imprint of Random House LLC.

The Book:

LA BUVETTE: RECIPES AND WINE NOTES FROM PARIS
BY CAMILLE FOURMONT AND KATE LEAHY

(TEN SPEED PRESS, 2020)

Camille Fourmont, owner of the beloved La Buvette wine shop and café in Paris, offers an intimate look at the art of French entertaining.

LEMON MERINGUE TART

Makes 1 (9-inch) tart, serves about 8

When I lived in Paris as a student, I was taken to a salon de thé *(tea parlor) by a friend who knew Paris a bit more than I did at the time. Le Loir dans la Thérière (The Dormouse in the Teapot) was the kind of place where you could spend the whole afternoon drinking tea and eating cake, which made it popular with students. This salon de thé was especially well-known for its tarte au citron crowned with a seemingly disproportionate mountain of meringue. There is something special about lemon tarts that I've always loved, but the meringue in this version makes it even more impressive. Years later, I asked my mum for a lemon tart recipe, and she sent me one from Philippe Conticini, a famous pastry chef. My own version builds on that recipe, but I add a meringue tower as a tribute to those afternoons spent at Le Loir dans la Thérière. For this reason, the recipe uses 5 whole eggs: 1 yolk for the tart shell, 4 yolks for the curd, and five whites for the meringue.*

LEMON CURD

6 tablespoons (84 grams) salted butter
½ cup (100 grams) sugar
4 large egg yolks (74 grams)
6 tablespoons (90 grams) freshly squeezed lemon juice
3 tablespoons (9 grams) finely grated lemon zest

MERINGUE

5 large egg whites (150 grams)
Pinch of fine sea salt
1¼ cups (250 grams) sugar
Baked tart shell

1. To make the lemon curd, in a medium saucepan, melt the butter over low heat and remove from the heat. In a bowl, whisk the sugar with the egg yolks until well mixed. While whisking, pour the melted butter into the sugar-yolk mixture and then return everything to the saucepan. Stir in the lemon juice and zest. Cook over low heat, stirring constantly with a rubber spatula and ensuring that you stir from the bottom of the pot, until the curd starts to thicken enough to lightly coat the spatula, 7 to 9 minutes. (Make sure it never boils, or the eggs will become grainy; if it looks grainy, consider passing it through a sieve.) You will have about 1 cup.

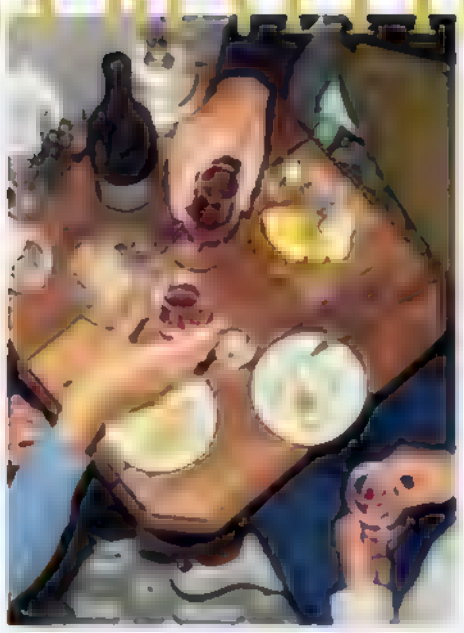
2. Pour the lemon curd into a bowl and let cool to room temperature, about 1 hour, or refrigerate in a sealed container overnight. (You can also refrigerate the egg whites needed for the meringue in a separate sealed container; just bring them to room temperature before whipping them.)

3. To make the meringue, with a hand-held electric mixer on medium speed, whisk the whites with a pinch of salt until they form soft peaks and are fluffy, about 3 minutes. Add the sugar, 1 tablespoon at a time, while whisking, until the meringue looks shiny and is thick enough to form stiff peaks when the beaters are lifted out of the bowl, 3 to 5 minutes more.

4. Pour the cooled lemon curd into the tart shell and use a spatula to smooth out the surface into an even layer. Pile the meringue on top to make dramatic peaks.

5. Using a crème brûlée torch or the broiler setting in the oven, brown the top of the meringue until brown in parts (this could take 3 to 5 minutes in an oven under a broiler, but keep an eye on it the whole time). Cool to room temperature before cutting into the tart to serve.

Reprinted with permission from *La Buvette* by Camille Fourmont and Kate Leahy, copyright © 2020. Published by Ten Speed Press, an imprint of Random House LLC.



THE
COOK'S
ATELIER
MARJORIE TAYLOR
KENDALE SMITH FRANCHINI

The Book:
THE COOK'S ATELIER BY MARJORIE TAYLOR AND KENDALL SMITH FRANCHINI

(HARRY N. ABRAMS, 2018)

The first cookbook by the celebrated American-run cooking school in Burgundy walks home bakers through seasonally inspired recipes, offering treats like strawberry tartlets for springtime and an orange cake for winter.

ALMOND-CHERRY GALETTE

Serves 6

This rustic galette perfectly captures the ripe fruit of the season. The recipe can be adapted using any seasonal fruit and can also be made into small individual galettes. The almond flour in the dough pairs nicely with the cherries, and would also work well with peaches in the summer and pears in the autumn.

- 1 tablespoon (8 grams) unbleached, all-purpose flour, plus more for dusting
- ½ recipe Galette Dough (recipe follows)
- ¼ cup (50 grams) sugar
- Seeds of ½ vanilla bean
- 1 tablespoon (15 grams) fresh lemon juice
- 3 cups (465 grams) halved pitted sweet cherries
- 1 tablespoon (14 grams) cold unsalted butter, cut into small pieces
- 1 large egg yolk (19 grams)
- 3 tablespoons (45 grams) heavy cream

1. Preheat the oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. On a lightly floured surface with a floured rolling pin, roll the galette dough into a large round, about 12 inches (30.5 cm) in diameter and ¼ inch (6 mm) thick. Brush off any excess flour with a pastry brush. Place the dough round on the parchment-lined baking sheet. Sprinkle it with 2 teaspoons of the sugar.
3. In a small bowl, combine 3 tablespoons of the sugar, the vanilla seeds, flour, and lemon juice and stir to combine. Place the cherries in a large bowl, sprinkle with the sugar mixture, and gently toss until evenly coated.
4. Arrange the cherry mixture in the center of the dough round, leaving a 1½-inch (4-cm) border. Scatter the butter over the cherries. Fold the border over the cherry mixture, overlapping as you go. Refrigerate for 15 minutes.
5. Remove the galette from the refrigerator. In a small bowl, whisk together the egg yolk and heavy cream. Use a pastry brush to lightly brush the egg wash over the dough. Sprinkle the remaining 1 teaspoon of sugar over the entire galette. Bake until the crust is golden and the juices are bubbling, 35 to 40 minutes. Set on a wire rack to cool. Serve it warm or at room temperature.

Galette Dough

Makes enough for 2 (9-inch/23-cm) galettes or 16 (4-inch/10-cm) galettes

- 2½ cups (315 grams) unbleached all-purpose flour
- ½ cup (60 grams) almond flour
- 2 tablespoons (24 grams) sugar
- 1 teaspoon fleur de sel
- 1 cup (2 sticks/225 grams) cold unsalted butter, cut into small pieces
- ½ cup (120 ml) ice water, strained
- ¼ cup (60 ml) crème fraîche

1. In a large bowl, whisk together the all-purpose flour, almond flour, sugar, and salt. Add the butter. Using your hands, gently toss to coat the butter in the flour mixture. Scoop the mixture in your hands and gently press the flour and butter between your fingertips until the mixture looks grainy, with some small pieces of butter still visible. Work quickly to ensure the butter stays cold.
2. In a small bowl, whisk together the cold water and crème fraîche. Drizzle over the dough and use a fork to gently toss until incorporated. Continue working the dough, gently squeezing it between your fingertips until it comes together and there is no dry flour visible. Be careful not to overwork the dough. It's ready as soon as you can squish the dough in one hand and it stays together.
3. Divide the dough in half and shape each half into a disk. Wrap them in plastic wrap and refrigerate for at least 1 hour, or preferably overnight. The galette dough can be wrapped in a double layer of plastic wrap and refrigerated for up to 2 days or frozen for up to 2 months.

Reprinted with permission from *The Cook's Atelier* by Marjorie Taylor and Kendall Smith Franchini, copyright © 2018. Published by Harry N. Abrams. Photography by Anson Smart.

The Book:
TASTING PARIS: 100 RECIPES TO EAT LIKE A LOCAL BY CLOTILDE DUSOULIER

(CLARKSON POTTER, 2018)

Highlighting food that Parisians enjoy every day, this cookbook by acclaimed French blogger Clotilde Dusoulier of the blog *Chocolate and Zucchini* offers simple recipes to bake like a true Parisian.

VANILLA ICE CREAM PUFFS WITH CHOCOLATE SAUCE

SERVES 6

Some restaurants in Paris just sweep you off your feet with the historic splendor of their décor. Brasserie Julien, just a few steps from the bustling Grands Boulevards, is one of them.

Established in 1903 it has been attracting clients ever since, including Édith Piaf, one of their famous regulars. With its ornate art nouveau façade, pâte de verre painted ladies on the walls, gorgeous tiled floor depicting wildflowers, and stunning glass ceilings, it feels like a luxurious time machine, transporting you straight to turn-of-the-century Paris.

Suitably, the brasserie serves classic French dishes, and the profiteroles are a signature dessert. Order them and you'll get a bowl of three big puffs, filled with vanilla ice cream, over which your server will pour chocolate sauce from a metal spouted pot, in a mouthwatering spectacle.

It's a much easier dish to re-create than you would think, and so much wow for your efforts! Here, I'm providing recipes to make it completely from scratch, but you could certainly opt to make the puffs only, and use store-bought vanilla ice cream and chocolate sauce.

Choux Pastry (recipe follows)
3 cups (720 ml) Vanilla Ice Cream (recipe follows) or store-bought
Simple Chocolate Sauce (recipe follows) or store-bought, warm
½ cup (35 grams) sliced almonds, toasted

1. Make the choux pastry, transfer it to a piping bag fitted with a plain ½-inch (1.25 cm) tip, and refrigerate as directed. (This can be prepared up to 1 day before serving.)
2. Preheat the oven to 400°F (200°C) and line a baking sheet with parchment paper or a silicone baking mat.
3. Pipe the choux pastry into 18 mounds about 1½ inches (4 cm) in diameter, leaving about 1 inch (2.5 cm) of space in between. Smooth out the tops with the tines of a fork lightly dipped in water.
4. Bake until the puffs are browned all over (check the lower sides around the base especially), 25 to 30 minutes, rotating the baking sheet front to back after 10 minutes. Transfer to a rack to cool completely.
5. To assemble, use a serrated knife to slice the puffs horizontally in half, like a bun. Fill each with a scoop of vanilla ice cream and arrange in dessert bowls, 3 puffs per person. Bring to the table to finish in front of your guests: Drizzle with the warm chocolate sauce, sprinkle with sliced almonds, and serve.

Notes
If you pipe smaller puffs, about 1¼ inches (3 cm) in diameter, and sprinkle them with pearl sugar before baking, you'll have made chouquettes (sugar puffs), an afternoon treat popular with Parisian children. Pearl sugar is available from specialty baking stores and can be ordered online.

Uncooked puffs may be frozen. Put the baking sheet in the freezer for 2 hours, then transfer the puffs to a freezer bag. No thawing necessary; just bake for 30 to 35 minutes.

Choux Pastry / Pâte A Choux

Makes about 10½ ounces (300 g), to make about 20 medium puffs

2½ tablespoons (35 grams) unsalted butter, diced
¼ teaspoon fine sea salt
½ cup (120 ml) milk, dairy (not skim) or nondairy (unflavored and unsweetened)
½ cup (65 grams) all-purpose flour, sifted
2 large eggs (100 grams)

1. In a medium saucepan (not nonstick), combine the butter, salt, and milk and bring to a simmer over medium-low heat. Remove from the heat, add the flour all at once, and stir quickly with a wooden spoon until well blended and smooth. (This is your panade.)
2. Return the pan to medium-low heat and keep stirring until the dough is satiny and leaves a slight film at the bottom of the pan, about 5 minutes. Remove from the heat and let cool for 3 minutes. Add the eggs, one at a time, stirring well after each addition. Transfer to a piping bag or sturdy freezer bag and refrigerate for at least 1 hour or up to 1 day before piping and baking.

Vanilla Ice Cream

Makes about 3 cups (720 ml)

2 cups (480 ml) milk (not skim)
½ cup (120 ml) heavy cream
1 vanilla bean, split lengthwise, or 2 teaspoons (8 grams) vanilla extract
1 large egg (50 grams)
½ cup (100 grams) sugar
3 tablespoons cornstarch

1. In a medium saucepan, combine the milk and cream. Scrape the vanilla seeds out of the vanilla bean and add them and the pod to the pan (or if using extract, add it now). Bring to a simmer over medium heat. In a medium bowl, whisk together the egg and sugar. Whisk in the cornstarch until blended.
2. When the milk mixture simmers, remove the pan from the heat and whisk about ½ cup (120 ml) of the heated milk mixture into the egg mixture. Pour the combination back into the saucepan and

return to medium-low heat. Cook, stirring constantly with a wooden spoon in a figure-eight motion. Scrape the bottom and sides of the pan well, and keep the heat low enough to prevent the milk from boiling. The custard is ready when it is thick enough to coat the spoon and your finger leaves a neat trace on the back of the spoon. It should take about 4 minutes.
3. Put a fine-mesh sieve over a clean medium bowl and pour the custard through it. Cover and let cool to room temperature for 2 hours on the counter, then refrigerate overnight. A skin will form; you can just whisk it back in.
4. Churn in an ice-cream maker according to the manufacturer's instructions.

Simple Chocolate Sauce

Makes about 1½ cups (360 ml)

- **6 ounces (170 grams) high-quality bittersweet chocolate (60 to 70% cacao), finely chopped**
- **¾ cup (180 ml) milk (any kind)**
- **⅛ cup (80 ml) heavy cream**

1. In a medium saucepan, combine the chocolate, milk, and heavy cream.
2. Set over low heat and cook, stirring gently but constantly with a spatula, until the chocolate is melted and the sauce is smooth, not allowing the mixture to simmer, 4 to 5 minutes.
3. Use immediately or let cool and reheat gently just before serving.

Reprinted with permission from *Tasting Paris* by Clotilde Dusoulier, copyright © 2018. Published by Clarkson Potter, an imprint of Random House LLC.

RECIPE INDEX

GÂTEAUX

Almond Gâteau Breton **30**
Beaumes-de-Venise Cake with Apricots **27**
Cherry Clafoutis **14**
French Apple Cake **15**
Gâteau Basque **23**
Hazelnut Mocha Dacquoise **19**
Le Fraisier **26**
Reine de Saba Cake with Grand Marnier Whipped Cream **18**
Tarte Tropézienne **31**
Vanilla Savarin **22**

FRENCH TWISTS

Basque Bundt Cake **49**
Braided Black Cocoa and Peanut Butter Brioche **41**
Camembert Straws **44**
Citron Cake **45**
Cream-Filled Basque Cookies **36**
Crème Fraîche Pound Cake **40**
French Onion Bread **52**
Jam and Cream Brioche Tart **48**
Strawberry-Lillet Brownies **37**

PÂTISSERIE

Almond Cherry Galette **110**
Apricot Crumble Tart **103**
Berry Palmiers **64**
Caramelized Lemon and Browned Butter Financiers **76**
Choux Pastry **111**
Cinnamon Crepes with Cream and Strawberries **106**
Cream Puffs **69**
Langues de Chat **73**
Lemon Meringue Tart **107**
Mille-Feuilles **65**
Mini Galette des Rois **77**
Parisian Flan **56**
Pâte Brisée **56**
Petit Beurre **72**
Rough Puff Pastry Dough **64**
Toasted Almond Sablés **60**
Vanilla Bean Macarons **61**
Vanilla Crème Caramel **57**
Vanilla Ice Cream Puffs with Chocolate Sauce **111**
Vanilla Madeleines **68**

BOULANGERIE

Basic Brioche Dough **86, 87**
Brioche à Tête **86**
Cheese and Rosemary Brioche **87**
Demi Baguettes **90**
Pain au Levain **94**
Pain au Raisin Sweet Rolls **83**
Pain de Mie **82**
Strawberry Brioche with Pearl Sugar **91**

FILLINGS

Basque Custard **49**
Berry Jam **64**
Caramelized Onions **52**
Cream Cheese Filling **48**
Crème Diplomat **31**
Crème Fraîche Chantilly **40**
Crème Fraîche Pastry Cream **65**
Custard Filling **23**
Frangipane **84**
Ganache Filling **19**
Lemon Compote **30**
Lemon Curd **45**
Spiced Vanilla Chantilly Crème **22**
Strawberry Jam **37**
Strawberry Jam Filling **91**
Vanilla Crème Mousseline **69**
Vanilla Ice Cream **111**
Vanilla Pastry Cream **36**

ICINGS, BUTTERCREAMS, AND TOPPINGS

Caramelized White Chocolate Buttercream **61**
Crème Fraîche Glaze **37**
Espresso French Buttercream **19**
Ganache Glaze **20**
Grand Marnier Whipped Cream **18**
Meringue Buttercream **45**
Mint Chocolate Ganache **73**
Simple Chocolate Sauce **112**
Strawberry Buttercream **72**
Sugar Topping **31**
Whipped Cream Cheese **26**

MISCELLANEOUS

Italian Meringue **46**
Meringue **19**
Orange Simple Syrup **26**
Vanilla Bean Caramel **57**
Vanilla Rum Syrup **22**

on the cover

Le Frasier, page 26

PHOTOGRAPHY BY
STEPHANIE WELBOURNE STEELE
RECIPE DEVELOPMENT BY
LAURA CRANDALL
FOOD STYLING BY
MEGAN LANKFORD
STYLING BY
MARY BETH JONES

RESOURCES

PAGE 9
Photo of Brian by Joann Pai.

PAGE 95
Cannelle by Matt Knio photography by Catherine Sareini.

PAGE 97
Maison Valentine pastry and bakery photography by Maison Valentine.

PAGE 98
Bakery Lorraine photography by Nick Simonite.

PAGE 99
b.Pattisserie photography by courtesy of b. Patisserie.
La Fournette photography by Paul Strabbing.

PAGE 100
St. Honoré Boulangerie photography by Ty Milford.
Cannelle by Matt Knio photography by Catherine Sareini.

INTRODUCING AN **ALL-NEW DIGITAL EDITION** OF YOUR FAVORITE MAGAZINE!

10:07 PM
Apple Cakes from Around the World
bake
FROM SCRATCH
5TH ANNIVERSARY ISSUE
68 Recipes You Need for Fall Baking
[From Pear Cakes to Pretzels]
CHOCOLATE BABKA
page 43
Sublime Sweet Potato Recipes
[Cinnamon Rolls, a Meringue-Topped Tart, and More]
Marble Madness
4 New Ways to Marble Cookies and Cake
#thebakefeed
Bring on the Babka: Sweet and Savory Takes on the Ultimate Twisted Loaf

ADD ACCESS TO THE DIGITAL ARCHIVE FOR ONLY $5!

- **Mobile-Optimized**
- **Interactive Table of Contents and Recipe Index**
  Active links allow you to easily jump to any recipe or feature.
- **Keyword Search**
  Use the search tool to find your favorite recipes all in one place.
- **Back Issues Archive**
  Missed an issue? Access back issues easily, even those out of print!
- **Access on All Your Devices**
  Get digital access before an issue is available in print!

Subscribe today!
bakefromscratch.com/subscribe

Make Mine a Combo!

For the first time ever, print subscribers can now add digital access to their subscription for one low price! Visit **hoffmanmedia.com/ecare** for details.

better baking made easy

Enjoy Life's
Made-From-Scratch
Moments.

GET INSPIRED! FIND DELICIOUS RECIPES AT REDSTARYEAST.COM/PLATINUM

Life's best moments are the ones made from scratch – the ones that let you pause, take a moment for yourself and bake something special for the ones you love most. The unique natural dough strengtheners in Platinum® Yeast from Red Star® ensure that every recipe will come out of your oven light and airy, so you can relax and enjoy the art of baking – and the smiles of those you share it with.

platinum
SUPERIOR BAKING YEAST
RED STAR

PLATINUM® YEAST FROM RED STAR®

#PlatinumMoments